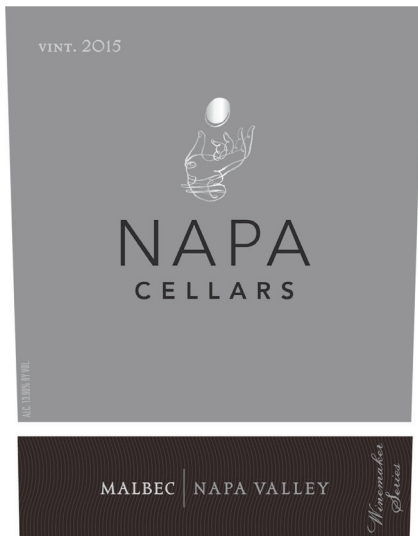




Napa Cellars embodies the classic Napa Valley style—ripe, rich, balanced and collectable. Most importantly, the wines of Napa Cellars taste of this great wine region as much as the grape. In the valley's warm days and cool nights, our vineyards produce five different varieties for which Napa Valley has become famous. Try one of our classic wines, and we hope you enjoy them as much as we enjoyed making them.

2015
NAPA VALLEY
MALBEC



VINEYARD

Grapes for the Napa Cellars 2015 Malbec are sourced exclusively from Coombsville, Napa Valley, on Vichy Avenue across from Vichy Elementary. The climate in Coombsville is ideal for growing Malbec as the vines gain relatively high amounts of sun and heat in order to mature, especially because of the Malbec grapes' thick skin. The vines produce fruit with layers of complexity resulting in wines with earthy minerality and exceptional, natural acidity.

WINEMAKING

Once harvested, the fruit is carefully sorted, de-stemmed and gently crushed. To enhance color and flavor, extensive seed removal occurs and déstage procedures are incorporated during the 14 day maceration period. This process helps to release the aromatic characters to create full, round tannins. After fermentation, the wine is aged in 100% French Oak Barrels for 24 months.

WINEMAKER NOTES

The Napa Cellars 2015 Malbec is a sophisticated wine that delivers rich, brambly berry jam aromas with warm leather and hints of cherry-vanilla pipe tobacco, allspice and cedar. Lush flavors of blackberry and notes of caramel and vanilla coat the palate. Good acidity gives the supple tannins a boost for a firm structure that eases on the finish and notes of sweet smoke and tobacco. For a decadent meal, pair with chicken drumsticks drizzled with Asian barbeque sauce or chili-rubbed steak.

WINE INFORMATION		
APPELLATION: Napa Valley	COMPOSITION: 94% Malbec, 4% Cabernet Sauvignon, 2% Merlot	
OAK: 100% French oak, 44% new oak, for 24 months		
ALCOHOL: 13.90%	T.A.: 0.58g/100mL	PH: 3.70
HARVEST DATE: September 2015	RELEASE DATE: February 2018	
CASES: 200		