



MALBEC VINTAGE 2016 NAPA VALLEY

APPELLATION: Napa Valley

COMPOSITION: 91% Malbec, 8% Cabernet Sauvignon, 1% Merlot

AGING: 100% French oak (46% new), 24 months

ALCOHOL: 14.2%

T.A.: 0.57 g / 100ml

PH: 3.68

HARVEST DATE: October 6, 2016

RELEASE DATE: January 2019

CASES: 303 (12-pack cases)

With more than 40 years of winemaking heritage in California's most fabled wine region, Napa Cellars embodies the classic, unmistakable style of Napa Valley. Veteran winemaker Joe Shirley crafts our wines from estate vineyards and coveted partner sites throughout Napa's most revered sub-appellations. Meticulous care in the vineyard, coupled with gentle winemaking techniques, ensures our wines reflect the quality and richness of Napa Valley's terroir.

VINEYARD

Grapes for the Napa Cellars 2016 Malbec are sourced mostly 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 délestage procedures are incorporated during the 15 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, 46% of which was new, for 24 months.

WINEMAKER NOTES

The Napa Cellars 2016 Malbec is a sophisticated wine that delivers aromas of mint, blackberries, fennel and star anise with warm gingerbread and sage characteristics. Lush flavors of bright, brambly fruit and notes of black cherry, toffee and lingering licorice coat the palate. Firm acidity gives the soft tannins a boost for a firm structure that eases on the gently drying finish. For a decadent meal, pair with chicken drumsticks drizzled with Asian barbeque sauce or chili-rubbed steak.