



MALBEC 2014, CONTRABAND SERIES

VARIETIES: 100% MALBEC
PRODUCTION: 197 CASES
ALC/VOL: 14.8%
OTHER: PH 3.64, TA: 6.9 G/L, RS: 2.3G/L

VINEYARD

Our Malbec grapes all come from a single block in our Moon Curser Vineyard located on the Osoyoos East Bench. The vineyard is a Class 1 site with southwest aspect and slope. The soil is loamy-sand showing silica and granite composition.

The block is about 3 acres and produces grapes for our Border Vines Bordeaux blend and for our varietal Malbec. Select lots are used for the varietal wine to showcase Malbec's character.

The Malbec for the 2014 vintage was picked on the 11th of October. The grapes were quite ripe with an average of all pick lots having a sugar level of 26.1 brix and a pH of 3.77.

WINEMAKING

During the growing season, we thin Malbec fruit load to ensure optimal ripening and flavor development of the remaining clusters. This is extremely important in Malbec which can set a lot of crop in good years.

In the winery Malbec sees gentle maceration. Even though Malbec contains a lot of juice and has a thin skin, it develops good color and flavor. This combined with the characteristics of the grape mean that we need not crush or macerate the fruit to obtain the flavor intensity in the wine.

We do not do an alcoholic soak on this fruit, it is pressed while still above 5 brix and sent to tank for malolactic fermentation. Once finished, the wine is racked to barrel where it matures for 13 months.

The oak program for our Malbec consists of maturation in 225L French oak barriques of which approximately 25% were new, with the remaining barrels varying in age from on to three years old. We use Francois Freres and Saury barrels.

TASTING NOTES

This is a dry, medium to full bodied red wine. Deep notes of blueberries, and violets dominate the nose. The blueberry character is quite evident. Some other field berries characters can be found in the nose of this wine.

On the palate, the wine is fairly generous with silky texture and fairly light, ripe tannin structure. The oak maturation gives this wine depth, and develops the field berry character into more of a black fruit compote character. The finish is long with a touch of spice.

With its strong element of blueberry, this wine drinks well right out of the gate, but could also benefit from being cellared for at least six years. As the bottle ages, expect secondary characteristics such as leather and mushroom to develop.

Malbec is a great match for leaner red meats, even matching well with pork. Its bright and fresh character lends itself well to pairings with pasta dishes, and its structure and acidity allow it to pair well with tomato-based dishes as well.