



Winter 2021

Signature Series 2019 Malbec

Flavors | Sweet Tobacco. Pomegranate. Slate.
Body + Mouthfeel | Medium Plus + Chewy
Sweetness | Bone Dry
Pairing | Caramelized Fennel & Brie. Nat King Cole.

AVA | Cape May Peninsula
Varietal(s) | Malbec 100%
Aging Method | 18 Mo. Neutral French Oak
Production | 25 Cases

From the Winemaker

The diurnal temperatures of the peninsula, along with the sandy soil create a great growing area for Malbec.

Our Malbec vines still receive a little extra attention in the vineyard. Come spring time we create a mini greenhouse around the cordons to nurture their blooms and extend their maturation time just a bit.

Signature Series Malbec

Vintage: 2019 **AVA:** Cape May Peninsula **Varietal(s):** Malbec 100%

Total Production: 306 bottles

25 cases

Harvest Date: Oct. 7, 2019

Vineyard Lot: Lot 1

Tonnage: 0.793

Brix: 22°

Bottle Date: July 20, 2021

Aging Method: 18mo. Neutral Fr. Oak

pH: 3.86 **ABV:** 12.5% **RS:** 0 g/L

Clarity: Clear

Color: Purple

Viscosity: Med+

Intensity: Med+

Development: Developing

Aromas: Slate. Rhubarb..
Mushroom. Beets.

Acid | Tannin: Med+ | Med

Finish: Med+

Flavors: Pomegranate.
Sweet Tobacco. Brine.

Notes: Drink Now or can age for up to 8 years.