



MADRÓNÁ

2008 Malbec – Signature Collection

Malbec

Serendipity is often the name of the game in wine. We started producing Malbec in 1993 for one reason . . . to blend! It was the fifth Bordeaux in our Quintet adding aromatics and color. But it was obvious from its first harvest that our mountain Malbec was something special.

The cool climate at our 2,800-foot-elevation vineyards produces a wine that is intensely fruity, intensely colored and intensely weighty with surprisingly soft tannins. Dense yet balanced, this playful variety continually intrigues our palates year after year.

The Vineyards

A blend of two different very small plantings in our Enyé Vineyards in Pleasant Valley, the vines are vigorous and strong. One is grafted on to a 30-year old Sauvignon Blanc vineyard and the other on the devigorating rootstock 101-14. With a definite northern exposure at 2,800 feet, the climate is cooler, thus extending this early-ripening variety. Production levels hover around 1.5 tons/acre, due mainly to the smallness of the clusters. What we get in return is an intensity of fruit that other varieties can't match.

The 2008 Vintage

The 2008 vintage was one of those wonderfully easy years, where the grapes were harvested well before the threat of any rains. Great acidity paired with fully ripe fruit resulted in wines with an approachability that other vintages can only dream about. The 2008 Reserve Malbec has an intense blueberry/plum nose but with a hint of seriousness that makes this wine even more special. The palate, both rich and elegant, has that line of bright acidity, making the dark blackberry fruit of the fore-palate shine. But even as this classic character tends to carry through the entire wine, the complexity of the many different berry aspects (blueberry, loganberry, currant, etc.) intertwine into one seamless, dark-fruit palate. And the finish lingers with ripe mountain blackberry and a note of toasty oak.

Suggested Food Pairings

I'm starting to learn that I really enjoy Malbec just all by itself, but the great balance of the 2008 vintage actually pairs wonderfully with rich filet mignon, great paté, or equally rich and focused dishes. Keep the flavors simple, and the Malbec will do the rest.

Facts

Appellation: El Dorado, Estate Grown

Blend: 76.3% Malbec, 13.4% Merlot, 10.3% Cabernet Sauvignon

Fermentation: 17 days on skins in open top fermenters, punched-down twice daily

Aging: 18 months in oak barrels (13% new French and American oak)

Bottled: May 11, 2010

Alcohol: 14.3%, pH: 3.80, TA: 0.56 g/100ml

Residual Sugar: 0.02%

Production: 198 cases

Suggested Retail Price: \$28.00

P.O. Box 454, Camino, CA 95709 2560 High Hill Road Camino, CA 95709 Phone (530) 644-5948 Fax (530) 644-7517

MadrónaVineyards.com