

NINER

WINE ESTATES

2014 MALBEC ESTATE GROWN

WINEMAKER
Patrick Muran

CLONES
595,11, 598, 9, 327

ROOT STOCK
101-14, 1103P, GRN-3

HARVEST DATES
August 27th - October 10th

AVERAGE YIELDS
2.1 tons/acre

AVERAGE BRIX
26.5 °

PH / TA
3.4/5.8 g/L

ALCOHOL
14.5%

VINEYARD BLEND
72% Heart Hill
28% Bootjack Ranch

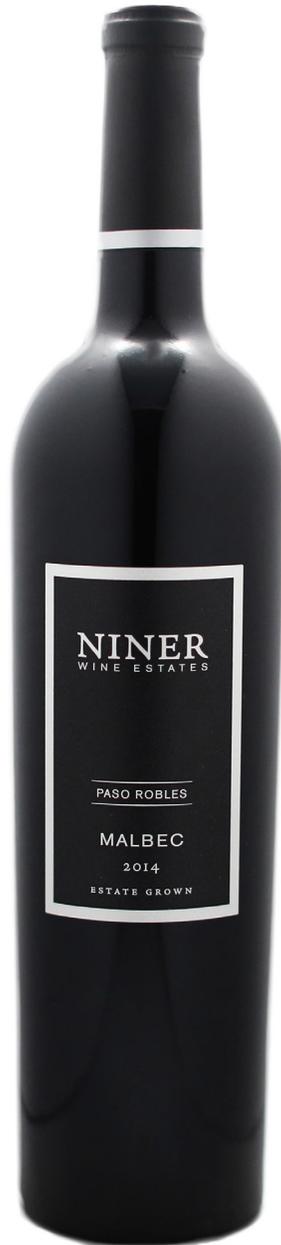
VARIETAL BLEND
87% Malbec, 7% Cabernet
Sauvignon, 5% Petit Verdot,
1% Cabernet Franc

COOPERAGE
100% French Oak Barrels
45% New

BARREL AGING
16 months

CASES PRODUCED
434

RETAIL PRICE
\$30



SITE

The majority of the grapes for this wine were grown at Heart Hill Vineyard in the Willow Creek District of Paso Robles. Heart Hill Vineyard is named for the naturally occurring grove of oak trees in the shape of heart facing 46 West. The vineyard is composed almost entirely of south-facing, hillside plantings on steep rocky slopes of primarily siliceous shale. The growing season is long due to the ocean breezes that whip through the Templeton Gap in the Santa Lucia Mountain Range to the west and offer a consistent afternoon cooling effect.

IN THE VINEYARD

Despite the ongoing drought (and in some cases because of it) the 2014 vintage was fantastic. The predominant amount of Malbec in this wine came from

IN THE WINERY

This grape is an insider favorite at the winery. In 2014 it was the dark horse of the vintage and ended up being a favorite of our winemaking team. We love it because it is serious & approachable at the same time: grippy tannins & solid structure hold up juicy fruit that will impress people looking for a 'big' wine as much as they are a fruit forward sipper. 45% New French Oak added even more structure & spice to amp up the final product even more.

TASTING NOTES

This wine is dark, dense and purple. On the nose hints of violet, rosemary and white smoke entice. The palate shows ripe, dark fruit seamlessly integrates with mouthwatering acidity resulting in an opulent and juicy red wine. This wine is built to age so if you're going to drink it now we recommend decanting for a few hours before serving to fully allow the layers to emerge.