



**2015**

## **CLAYHOUSE MALBEC**

**RED CEDAR VINEYARD | PASO ROBLES**



### **TASTING NOTES**

Deep vibrant purple/black color. Aromas of violets, wood-spice, orange zest, sweet fennel, vanilla, and black cherry. The wine has good mid-palate weight, with ripe plum and fresh loganberry fruit flavors. This Malbec has a sweet fruit finish with good length, chewy tannins and light roasted notes. It provides good acidity, bringing a juiciness that pairs well with cured meats and specialty cheeses, as well as simply prepared steaks.

### **VINTAGE DESCRIPTION**

The California drought continued for the 2015 vintage. Grape vine yields were naturally low, indeed: downright tiny! Growing conditions were steady, and provided a low-yield, quality-driven wine grape crop. Our 2015 wines have good concentration and show excellent varietal character.

**GRAPE SOURCE** Red Cedar Vineyard, Paso Robles AVA

**BLEND** 82% Malbec, 12% Petite Sirah, 6% Tannat

**WINEMAKING** The grape bunches were destemmed directly to temperature-controlled tank, without crushing. The must was cold-soaked for three days before yeast inoculation to begin fermentation at temperatures between 85 and 90 degrees F. The new wine was pressed at dryness after 17 days maceration. After three days of settling in tank, the wine was racked off the gross lees.

**MATURATION** Aged 9 months in combination French and American oak

**pH AT BOTTLING** 3.78

**TA AT BOTTLING** 6.7 g/l

**ALCOHOL** 13.5%

**BOTTLING DATE** July 28, 2016

**CASE PRODUCTION** 2,710