



## 2014 CLAYHOUSE MALBEC RED CEDAR VINEYARD, PASO ROBLES

## VINTAGE DESCRIPTION

In spite of drought conditions, the weather for the 2014 vintage was very good for wine grapes, and provided an abundant and high-quality crop. Good fortune years like this are a blessing, and the wines show good depth of character.

## TASTING NOTES

Deep vibrant purple/black color. Aromas of violets, wood-spice, orange zest, sweet fennel, vanilla, and black cherry fruit. The wine has good weight on the palate, with ripe plum and fresh loganberry flavors. There's a sweet fruit finish with good length, chewy tannins and light-roast complexity. This Malbec has good acidity, which brings a juiciness that pairs well with cured meats and specialty cheeses, as well as simply prepared steak.

Grape Source: Red Cedar Vineyard, Paso Robles AVA

Varietal Composition: 90% Malbec, 5% Tannat, 5% Petite Sirah

Processing: Grapes were de-stemmed directly to stainless steel fermenters, without crushing. We allowed the must to cold-soak for 3 days before beginning fermentation. After 17 days on the skins, the new wine was pressed at dryness. After pressing, the wine was settled for 3 days, then racked off its gross lees to mature 9 months in a combination of French and American oak.

Maturation: Aged 9 months in a combination of French and American oak

pH at bottling: 3.74 TA at bottling: 6.3 g/l

Alcohol: 13.5%

Bottling Date: August 11-14, 2015









