

LAYER CAKE



MALBEC

MENDOZA ~ ARGENTINA

Brand Story

Layer Cake's name was born out of the simplicity of something handmade, a quality token of love like a cake your grandmother would have made for you on a special occasion. With richly layered flavors from the best regions on earth, Layer Cake wines have a level of depth and complexity that allow you to taste the terroir of the wine-making region, the unique characteristics of the fruit, and the experienced touch of the winemaker.

Sourcing

Our Malbec is sourced 100% from a vineyard that flanks the Mendoza River in Argentina. The once 5-mile-wide Mendoza River is now mostly vineyard, abundant with some of Argentina's most pristine Malbec vines.

Winemaking Notes

We allow Layer Cake Malbec to ripen thoroughly on the vine. We tend to harvest four to six weeks after all other neighboring vineyards; a crucial element to the wine's quality. Each cluster, once harvested by hand, is then destemmed and sorted – also by hand. Born at the base of the Andes and fed by the purest spring waters.

Tasting Notes

Big, brooding, black fruit with a slight hint of cherry, earthy truffles and dark cocoa are at the front. The Sea of Stones vineyard is at its core, always evident with the thread of minerality that the deep alluvial cobblestones lend. This wine is elegant in the mouth with fresh-picked blackberries, simmering chocolate sauce on the stove, and somewhere someone's cooking bacon...so many layers, so little time. Drinking a bottle of this wine will certainly lead to, well, opening another.

Pairing Strategy

Pair this medium bodied wine with medium bodied dishes, highlight rich earthy and fruit flavors with beets, truffles, and dark berries, or enjoy with traditional Argentinian BBQ.

Nancy Walker

WINEMAKER - NANCY WALKER

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