



2019 RESERVE MALBEC



A blending powerhouse comes into the spotlight

Varietal Composition:
Malbec

Appellation:
Paso Robles

Bottling Data:
pH: 3.72
Total Acidity: 0.54g/100mL
Alcohol: 15.0% by volume

Philosophy

The malbec grape hails from Cahors in southwestern France just south of Bordeaux where it is known as Cot. It had also been used as a blending component in Bordeaux wines for many years before achieving its “rock star” status in Argentina. We normally make a small amount of Malbec wine each vintage to potentially blend into ISOSCELES Reserve and other wines, however starting in 2012, we made a small lot specifically for this limited release of Reserve Malbec. We hope you enjoy yet another great vintage of this wine with the 2019 Reserve Malbec.

Vintage Notes

2019 started with a cool winter with normal precipitation, breaking the dry trend of the previous six years. Spring was wet and cool with bud break coming a few weeks later than usual. Flowering progressed normally with minimal shatter occurring in a few blocks. June was dry with the first real warming trend beginning toward the end of the month. July started warm, showing the typical Paso Robles pattern of hot days and cold nights, but cooler weather toward the end of the month delayed veraison by a few weeks. Mid-August warmed again and stayed that way through early September with the usual Paso Robles cold Fall nights, which preserves natural acidity in the fruit, until we harvested our malbec blocks with full ripeness and maturity in late October.

Vinification

Fermentation: Stainless steel closed top tanks with UV43 yeast, twice daily pump overs.

Maturation: Barrel aged for 21 months in 100% French oak (40% new)

Tasting Notes by *Jim Gerakaris, CWE - JUSTIN Winery Sommelier*

Appearance: Bright, dark purple/ruby core with lighter purplish rim and slow moderately stained tears on the glass.

Aroma: Ripe black fruit of cherry, plum with some red fruit accents, with oak, vanilla, dark cocoa, red licorice with dusty herbal and subtle camphor notes.

Palate: Dry, moderate to full-bodied, with ripe black fruit mix of cherry, plum and berry with oak and vanilla on entry with savory herbs, dark chocolate on the mid-palate. The finish is moderately long and clean with grippy, fine tannins, sustained fruit, oak, cedar, barrel spice, and a hint of camphor. The 2019 Reserve Malbec is an excellent food pairing wine and is great with wood fired pizzas, burgers or a nice picnic of salami with some dry jack or Manchego cheese.