# 2021 SIGNATURE SERIES MALBEC



WINE CLUB Quarterly Allotment Autumn 2023 Winemaker's Selection

VARIETAL COMPOSITION	Malbec 100%	
Appellation	Cape May Peninsula	
Vineyard	Hawk Haven	
Harvest	September 29, 2021	
	Tonnage: 0.325	Brix: 21°
TECHNICAL DATA	ABV: 12.4%	RS: 0%
	TA: 6.15 g/L	Ph: 3.8
Cooperage	21 mo. Neutral French Oak	
Production	32 Cases	

# TASTING NOTES

The 2021 Malbec is a beautiful expression of our estate fruit. Deep aromas of Pomegranate, Molasses, Elderflower, and Leather accompanied by flavors of Fig, Black Pepper and Blackberries create a warm, welcoming flavor profile. The tannins are rounded and rich and linger on the palate after the finish. It's like a dark, decadent hug in every sip.

## **PAIRING NOTES**

Open this bottle for a night with friends, with plenty of time for chatting and nibbling. This would be complemented well by a grazing table spread or a homemade cheese boards, one with lots of fruit jam and hard cheeses! **Preferred Dish:** Blackberry Gorgonzola Bites

### WINEMAKING NOTES

After spending 21 months aging in neutral French Oak barrels, this Malbec drinks nice and elegant currently, however with some time in the bottle the bouquet will continue to mature and open.

### VINTAGE NOTES

The 2021 growing season was a bit challenging for our red wine program. The minimal rainfall throughout the summer yielded very good white harvests, however when it came time to harvest the reds we were greeted by the typical late Sept/Oct storms. We had to let mother nature guide our harvests, which can get tricky! Even with all the storms, the 2021 reds faired the weather and produced great flavor profiles and structure!

