2022 SIGNATURE SERIES MALBEC



WINE CLUB Quarterly Allotment Winter 2024 Winemaker's Selection

VARIETAL COMPOSITION	Malbec 100%	
Appellation	Cape May Peninsula	
Vineyard	Hawk Haven	
Harvest	September 19, 2023	
	Tonnage: 0.75	Brix: 21.1°
TECHNICAL DATA	ABV: 11.5%	RS: 0%
	TA: 6.15 g/L	Ph: 3.61
Cooperage	18 mo. New French Oak	
Production	27 Cases	

TASTING NOTES

A rich and aromatic wine with notes of plum, black currant, blueberry, and dark cherry, complemented by hints of vanilla, milk chocolate, and cedar. The palate is silky and layered with elderberry, violet, and brown butter, finishing with soft tannins and a luscious fruit-forward character.

PAIRING NOTES

This wine shines with diverse dishes, balancing the smoky spice of Thai barbecue chicken, complementing the rich profiles of Manchego, Gorgonzola, and Gouda, cutting through the heat of chili con carne, and enhancing the savory depth of cured beef.

Preferred Dish: Manchego & Chorizo Risotto

WINEMAKING NOTES

Due to the phenolic structure and in turn, tannin structure and depth of this wine from the very beginning, we felt it warranted aging in new French oak barrels. This wine was aged for 18 months in barrel.

VINTAGE NOTES

The 2022 vintage was exceptional, particularly for red wines. Warm, dry conditions fostered outstanding physiological ripeness and phenolic development, resulting in vibrant color and excellent extraction during winemaking. These reds may be the boldest we've ever crafted. Their robust body and structure inspired us to incorporate a touch of new French oak barrels for aging, enhancing their depth and complexity.

