



## 2011 OBELISCO Malbec

**AVA:** Red Mountain

**Winemakers:** Sarah Goedhart, Pete Hedges, Doug Long

**Blend:** 100% Malbec

**Vineyards:** 100% Obelisco

**Bottling:** 231 cases 750ml

**Alcohol:** 14.2% vol.

**Barrels:** 22% new oak; American

**Tasting Notes:** Deep, dark red-purple color. Very pure aromas of black cherry and dried basil shine through, with undertones of cocoa powder, clove, vanilla and cola. On the palate the wine is medium to full-bodied. It is slightly sweet consisting of dried herb notes, dark cherry, pie cherry fruit, slight vanilla toast with a slightly tart mid-palate and a long, soft finish. It's a pleasure to smell and drink.

**Cellaring:** This wine is drinking well now. It will be interesting to see how this wine changes with age. Because this is Malbec, which is better known for its great softness and fruit, but is 100% Red Mountain, which is known for its longer-aged wines, we're guessing this wine should improve over the next 5 years. We have little history with aged Red Mountain Malbec, so it will be interesting to see what happens!

**Production:** The fruit for this wine is from Obelisco Vineyard. The high density planting yields smaller berries, which contribute to the concentrated flavors. Combine this with 19 months in some newer oak and you get a wine with well-integrated oak toast and fruit.

**Harvest notes:** 2011 was the coolest vintage on record in Washington State with the growing season registering about 11% fewer heat units than average. Although ripening was delayed 2 to 3 weeks, the warmer Red Mountain AVA meant there was a long, warm post-veraison period that allowed the grapes to fully mature. This meant the fruit had great acid retention and developed intense flavor and color, which resulted in fruitier, more structured wines with nice acidity and great varietal character.

