



2012 OBELISCO Malbec

AVA: Red Mountain

Winemakers: Sarah Goedhart, Pete Hedges, Doug Long

Blend: 100% Malbec

Vineyards: 100% Obelisco

Bottling: 247 cases 750ml

Alcohol: 14.9% vol.

Barrels: 43% new oak; 50% French/50% American.

Tasting Notes: Dark purple, almost black, color. Aromas of sweet leather, dried herbs, ripe cherry and plum fruit, vanilla/butterscotch custard with notes of graham cracker, red licorice, violets and blackberry. On the palate this wine is full and slightly sweet with blackberry and raspberry fruit, toast and notes of clove, dried herbs and cola. The mouth feel is fairly lush and smooth on the entry, slightly leaner and more acidic on the mid-palate and finishes long with perfect balance of acid and tannins.

Cellaring: Because it is made from Red Mountain Malbec this wine should age well for the next 5 to 10 years. Because it is Obelisco fruit it is soft and inviting now.

Production: All the fruit for this wine is from Obelisco Vineyard. The high density planting yields smaller berries, which contribute to the concentrated flavors, yet the fruit from this vineyard always makes wines with luxurious tannins and mouth feel. Combine this with 19 months in 43% new oak and you get a wine that invitingly combines great fruit and oak.

Harvest notes: 2012 was another excellent and more normal vintage in Washington State, which was a welcome change after the cooler and wetter 2010 and 2011 vintages. The “fading” La Nina current brought warmer and more consistent spring and summer temperatures. The extended warm, dry autumn had perfect 80 to 85 Fahrenheit afternoon highs and 40 to 50 Fahrenheit lows without rain. The result was great set that yielded ripe, disease free fruit with good natural acidity. The resulting wines reflect the excellent qualities of the fruit. Probably one of the top 5 vintages in the history of Washington State.

