

# Malbec

2022 | COLUMBIA VALLEY



48% RKP Vineyard Malbec  
35% Phinney Hill Vineyard Malbec  
5% Champoux Vineyard Malbec  
12% Konnowac Vineyard  
Cabernet Sauvignon

## TECHNICAL INFORMATION

Alcohol: 14.3%

pH: 3.78

Residual Sugar: <0.01 g/liter

Titrateable Acidity: 5.5 g/liter

Volatile Acidity: 0.47 g/liter

Cases Produced: 520



## Harvest and Winemaking

2022 was a year of contrast. The winter and spring were snowy and cold into April. The rest of spring was wet and temperate. Summer arrived on July 4th and was brilliant through Halloween. The weather was warm and the sunshine was plentiful. Harvest started very late but was fast and furious until completion in the middle of November. Overall the fruit quantity and quality were excellent.

RKP Malbec kicked off the red grape harvest on October 1, Phinney Hill Malbec was harvested on October 24, and Champoux Malbec was harvested on October 27. This is our first year working with Malbec from RKP and Phinney Hill. All the grapes were hand-harvested, destemmed, and we saignéed 8% of the juice to concentrate the color and tannins. All the grapes were fermented to dryness with yeasts specific for Malbec and the wine was aged in French Oak barrels (24% new) for 10 months before blending with 12% of Konnowac Cabernet Sauvignon and bottling unfiltered.

## Tasting Notes

Black-purple hue in the body and a vibrant red rim in the glass. Malbec aromas of blackberry, marionberry,

baked pie crust, desert sagebrush, dried herbs, and a hint of focused French oak. The texture is very rich, plush, and concentrated. The finish is lingering and mineral-driven. The fruit is reminiscent of the blackberry cobbler from Boy Scout camp. The tannins are prevalent but rewarding and contribute to the richness of Malbec. Cabernet Sauvignon adds length to the finish. Enjoy through 2029.

## The Curious Malbec Grape

Malbec is the great grape of Argentina and has its ancestral home in Cahors, France. It is a curious grape from a growing and winemaking perspective. In cooler, cloudy conditions Malbec is savory. Sunny and high elevation vineyards produce fruity and powerful wines. The skins are very thin and the pulp is neon green. A saignée (bleeding off juice from the skins) is necessary to increase the intensity to a desired level. Malbec does not require much new French oak to show its best. The wine can be reductive in the barrel.

## Ingredients & Additions

Malbec and Cabernet Sauvignon grapes, tartaric acid, yeast, and 35 mg/l of SO<sub>2</sub> at bottling.



isenhowercellars



isenhowercellars

Isenhower Cellars | 3471 Pranger Road | Walla Walla, Washington 99362

[www.isenhowercellars.com](http://www.isenhowercellars.com)