

À Bloc

2015 | WALLA WALLA VALLEY



100% Les Collines Vineyard Malbec

TECHNICAL INFORMATION

pH: 3.98

TA: 5.5 g/liter

RS: < 0.2 g/liter

14.5 % Alcohol

106 cases produced



À Bloc is a cycling term that means to go all out, even beyond the point of recovery.

Harvest and Winemaking

2015 was the warmest Washington vintage ever. The summer heat started early in June and did not let up through the end of harvest in September. Fortunately the warmth was consistent and lacked big spikes in heat.

The vintage was the earliest we ever started picking grapes and the earliest we ever finished.

At 1242 feet elevation, Block 42 Malbec at Les Collines is one of the highest elevation vineyard sites in the Walla Walla Valley. The high elevation allows the vines to slowly ripen the Malbec grapes to perfect flavors.

1.8 tons of Malbec was hand harvested on September 21st. (26 brix, 3.67 pH, 5.4 g/l TA). The grapes were hand sorted and destemmed, and fermented by yeasts native to Les Collines. The fermentation was punched down twice a day until pressing. Only the free run wine was retained to create this amazing single vineyard Malbec.

The Malbec was aged in French Oak barrels (33% new), for 22 months prior to bottling in July 2017.

Tasting

A reddish purple hue leads to aromas of savory and dried spices, blackberry, violets, peppercorn, and earth. The taste of the Malbec has a fresh, seamless and taut texture. The long finish features a beautiful ballet of blackberries, umami, and earth. Enjoy through 2029.

Thoughts on Malbec

Malbec is originally from Cahors, France and the great grape of Argentina. Cahors produces an herbal, lean and old world style of Malbec. High elevation, Argentine Malbec has an opulent texture.

Our goal is to produce a riper version of Cahors. A wine with savory, food friendly notes yet has richness and is a pleasure to drink.

Malbec is a challenging vine to grow and make wine from. The vine is sensitive to cold winters. Adverse weather during flowering can dramatically lower fruit set. The grapes tend to ripen later in the season than Merlot or Cabernet Franc. Malbec has very thin skins and requires very gentle handling to prevent extraction of harsh tannins. It is a finicky grape but definitely worth the effort when it is done right.

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