



# MADROÑA

## 2014 Malbec—Signature Collection

### Malbec

Serendipity is often the name of the game in wine. We started producing Malbec in 1993 for one reason . . . to blend! It was the fifth Bordeaux in our Quintet adding aromatics and color. But it was obvious from its first harvest that our mountain Malbec was something special.

The cool climate at our 2,800-foot-elevation vineyards produces a wine that is intensely fruity, intensely colored and intensely weighty with surprisingly soft tannins. Dense yet balanced, this playful variety continually intrigues our palates year after year.

### The Vineyards

A blend of three different small plantings in our Enyé Vineyards in Pleasant Valley and the home vineyards at Madroña, the vines are vigorous and strong. At the Enyé Vineyards, one vineyard is grafted on to a 30-year old Sauvignon Blanc vineyard and the other on the devigorating rootstock 101-14. With a definite northern exposure at 2,800 feet, the climate is cooler, thus extending this early-ripening variety. Production levels hover around 1.5 tons/acre, due mainly to the smallness of the clusters. At the Madroña Vineyards, the vines are grafted onto Merlot (as rootstock) with the effect of taming the vine slightly. The west-facing slope of this vineyard produces ripe, dense wines with the persistent low yields of the variety. The blend of the two vineyard locations results in a Malbec with balance and an intensity of fruit that other varieties can't match.

### The 2014 Vintage

The 2014 vintage was yet another nice summer with plenty of warm sunshine. With this, one might think that our Malbec would show a more simple, one-dimensional ripe character than usual. To our excitement, the 2014 Signature Malbec exhibits the complexity we look for in such a great variety. Of course the color is nearly opaque with its intense black density, but the nose embraces a plethora of dark cherry and earthy aromas married with intriguing roasted meat and sweet spice notes. And then comes the blueberry, filling out the entire profile. This essence of blueberry carries directly into the fore-palate with a wonderful balance of medium to full-bodied extract. These flavors integrate seamlessly into ripe cherry and cool-climate gaminess. The finish, with its youthful tannins, lingers long with just of a hint of cinnamon spice. The overall blend of Malbec, Cab Sauvignon, Merlot and Cab Franc rounded the intense Malbec palate into a multi-layered experience.

### Suggested Food Pairings

Mushrooms and gamy meats immediately come to mind. And don't be afraid to age this out a hint as well!

### Facts

Appellation: El Dorado, Estate Grown

Blend: 76% Malbec, 9% Cabernet Sauvignon, 14% Merlot, 1% Cabernet Franc

Aging: 18 months in oak barrels

Bottled: June 1, 2016

Production: 295 cases

Alcohol: 14.05%, pH: 3.71, TA: 0.60g/100ml

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**[MadronaVineyards.com](http://MadronaVineyards.com)**