

THE EXPEDITION

CANOE RIDGE VINEYARD



VARIETAL	<i>Malbec</i>				VARIETY PERCENTAGE	100% MALBEC			
VINTAGE	2018				HARVEST DATE	SEPTEMBER - OCTOBER 2018		TA	PH
								6.73 G/L	3.76
AVA / GRAPE SOURCE	HORSE HEAVEN HILLS				AGED	1 YR IN FRENCH OAK BARRELS		ALCOHOL	OAK / STAINLESS DETAILS
								13.99%	FRENCH OAK BARRELS



TASTING NOTES

Dark purple in color, this Malbec has aromas of dark blackberry fruit and a subtle layer of creamy vanilla from the oak. Structured tannins combine with flavors of blackberry, vanilla and spice on the palate for a balanced, food friendly wine.

VINTAGE BACKGROUND

2018 represents a very long harvest and a record-breaker for volume and tons crushed. Drier weather at bloom, resulted in grapes with much less mildew pressure than last year. Two weeks of extremely hot weather towards the end of summer allowed fruit to hang a little longer. White varieties will express a great range of fruit flavors like apple, pineapple and peach, while ripened red varieties will show more fruit-forward characteristics. The levels of acid are coming in higher than in years past, so red varieties, like Merlot, Cabernet and Syrah will be bright and refreshing.

AVA BACKGROUND

Known for its warm site vineyards that are cooled by up-river winds, lending tannic complexity to full flavored wines of all varieties.

ACCLAIM

90 Points, Wine Enthusiast

