

MALBEC / MYSTOS SONOMA COUNTY TWENTY 21

WINE STORY

When I bought nine acres of vineyard from Mondavi / Arrowood in 2005, I began growing Malbec. Three-quarters of an acre that came bundled in the middle of the Merlot Vineyard I purchased. Over the next 8 years, I always harvested the Malbec grapes together with the Merlot and co-fermented them as part of my estate Merlot (Dakine Vineyard). Because of logistics in 2011, I had to ferment part of the Malbec separately and blend it with the Merlot after harvest. This gave me a glimpse of the great potential of the variety in our region and gave birth to this blend.

WINEMAKING

As we the other red wines we produce, we practice minimal intervention in making this wine. Grapes are hand-harvested at night or just at first light and delivered cold to the winery. In 2021 we harvested the grapes at perfect maturity and allowed our "resident" winery yeast to conduct the fermentation. Wines were aged in a mix of French oak barrels, 40% new for 24 months before bottling. The blend is unfinned and unfiltered.

ENJOYMENT

This wine, named after my favorite secret surf-spot, will age well for years to come and is a great companion for not only the obvious meat dishes, but also to seafood based stews and even grilled fish or octopus. The wine has a mushroomy / earthy component interlaced with the berry flavors and I often like to enjoy it just with a crusty country bread and cheeses.

DETAILS

Varietal: 100% Malbec

AVA: Sonoma County

Aging: 100% French Oak Barrels

pH: 3.78

TA: 6.1 g/L

Alcohol: 14.5%

