



**REUSTLE**  
PRAYER ROCK VINEYARDS

**2016**  
**MALBEC**  
UMPQUA VALLEY

**VINTAGE**

The 2016 growing season was one of the earliest on record. An unusually warm spring gave way to moderate summer conditions, which provided even growing conditions through véraison. Though it was an intense growing season due to the early start, the fruit produced wonderful concentration and complexity with characteristic natural acidity. ~ Oregon Wine Board

**VINEYARD**

Grapes were 100% grown and hand harvested at **Reustle-Prayer Rock Vineyards**; a 200 acre property (40 vineyard acres) in a cool region of the Umpqua Valley. On the property are two south-facing hillsides, named **Prayer Rock and Romancing Rock Vineyards**, with steep hillside slopes (ranging from 15-40%). The nearby **Umpqua River** creates cool evening temperatures, and ripening period diurnal differences of 30-40 degrees, which helps maintain natural acidity and promotes intense flavor development.

**WINEMAKING**

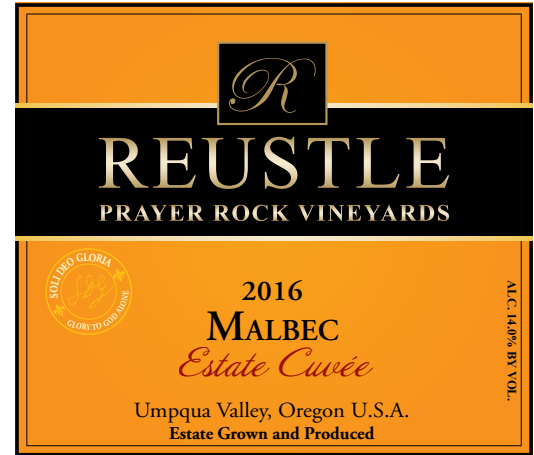
Grapes were destemmed and inoculated in insulated 1-ton fermenters. Various strains of yeast were used to maximize complexity. Punch-downs were maintained at a minimum of two times per day, and sometimes up to four, to extract greater color. Aged for 10 months in **French and American Oak**. And aged 9 months in bottle before release.

**PRESS HIGHLIGHTS:**

**2018 Dan Berger Wine Competition - "Best of Class" - Gold**  
**2018 Oregon Wine Awards - Double Gold**

**2016 MALBEC TASTING NOTES:**

**smooth** palate  
**Tri-berry** **Earthy**  
medium-bodied **viscous** mouthfeel  
**Vanilla** **Incense** **acidity**  
**rich** **warm spice**  
soft french oak **Blue Fruit**



**TECHNICAL DATA**



Brix @ Harvest: 23.5  
Harvest Date: Late September  
TA: 5.8  
PH: 3.9  
Alcohol: 14.0%  
Aged In: 10 months French and American Oak  
Barrels Produced: 7  
Clones: 09 & 10

**VINEYARD DATA**



Elevation: 460 - 660'  
Aspect/Slope: South-facing, 5-40% slope  
Vine Age: 8-14 Years  
Soil Types: Oakland, Pengra, & Sutherlin Silt Loam

**FOOD PAIRING**

Grilled Lamb, Quail,  
Manchego Cheese

