



REUSTLE
PRAYER ROCK VINEYARDS

**2017
MALBEC
UMPQUA VALLEY**

VINTAGE

After a few dry winters, the 2016-17 winter provided ample rain and snowpack statewide. The winter gave way to a relatively cool and wet spring. As a result, bud break started closer to normal in mid-April. The spring warmed up with record heat in late May that initiated flowering. Flowering was complete and produced a very good fruit set. July ramped up the heat moving the vintage rapidly to véraison and continued with a warm summer through harvest, leading to ideal picking conditions.

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

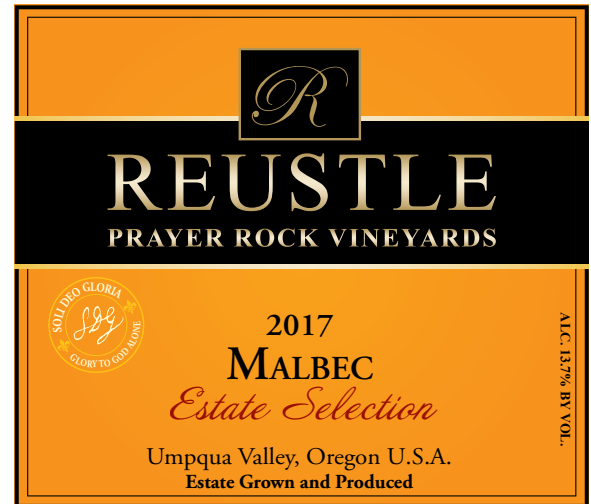
Grapes were destemmed and inoculated in insulated 1-ton fermenters. Various strains of yeast were used to maximize complexity. Punch-downs were maintained at a minimum of two times per day, and sometimes up to four, to extract greater color. Aged for 10 months in **French and American Oak**. Aged 9 months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

PRESS HIGHLIGHTS:

- 2019 Savor NW - "**Best of Class**"
- 2019 Cascadia Wine Competition - **Double Gold**
- 2019 LA Int'l Wine Competition - **Gold (91 points)**

2017 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
- Alcohol: 13.7%
- Aged In: 10 months French and American Oak
- Barrels Produced: 12
- 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

