

NW

WINE COLLABORATIVE

FINE WINES CRAFTED IN WASHINGTON

2016 Malbec



TECH INFO:

Varietal: Malbec 90%

Cabernet Sauvignon 10%

AVA: Wahluke Slope

Technical Data: PH 3.85

Acidity: 5.4 g/L

Alcohol: 15.1

Oak Program: 12 to 16 months in French oak

2016 Vintage: 2016 continued the trend of warm growing seasons in Washington marked by an early start. Bud break and bloom were significantly advanced from historical dates, with bloom occurring in some areas as early as the third week of May, a good two-plus week ahead of average.

TASTING NOTES:

Big fruit in the nose with **raspberry, blackberry and cherry. Vanilla and cocoa** powder in the mid-palate with the red fruit continuing to the **smooth** and lingering finish. The tannins are soft making it immediately enjoyable.

FOOD PAIRINGS:

BBQ Ribs, Stilton Blue, Dark Chocolate, Pulled Pork, Savory Beef Stew, Prime Rib Roast, Carne Asada Tacos, game meats, Pepper Steak and Grilled Portobello Mushroom

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