



2021

Malbec

Campus Hill Vineyard
Estate Grown and Produced

Technical Information

Alcohol By Volume.....	14.5%
Free Sulfur Dioxide.....	18 mg/L
Total Sulfur Dioxide.....	64 mg/L
Molecular SO ₂	0.33 mg/L
Residual Sugar.....	<2.1 g/L
Malic Acid.....	3.2 g/L
pH.....	3.58
Titratable Acidity.....	7.4 g/L
Volatile Acidity.....	0.29 g/L

Harvest Information

Harvest Date.....	9/17/21
Total Yield.....	2,812 lbs
Brix.....	24°
pH.....	3.54
TA.....	6.41 g/L

Vineyard Information

Vineyard.....	Campus Hill Vineyard
A.V.A.....	Livermore Valley
Varietal.....	Malbec
Clone.....	10
Rootstock.....	Salt Creek
Block Location.....	South Slope
Trellising.....	Modified VSP
Training.....	Bi-lateral Cordon
Pruning.....	2 Buds per Spur

Winemaking Information

Fermentation duration.....	6 days @ 70°F
Fermentation vessel.....	Fermentation bin
Aging.....	7 months in new and used French oak
Clarification.....	Racked twice
Filtration.....	Unfined and unfiltered

This wine will show sediment. Be sure to store upright and decant before serving.

Sensory Notes

The wine presents opaque, clear and reflective. It is purple/black in color with hues of ripe summer plums.

The nose is fruit driven and forward, with aromas of blueberries, plums and fresh blackberries.

On the palate, the nose is confirmed, and then exhibits more ripe red and black fruits with nuanced oak flavors. The wine has integrated but balanced acidity and oak impact. The finish is medium long with a softer tannic structure.