

# Malbec

## DESCRIPTION:

Aromas of cocoa, leather, and black pepper. A full bodied yet easy drinking wine that evokes lush fruit flavors of black cherry, plum, and raspberry.

## PRODUCTION METHOD:

All our red grapes are hand-picked at peak of ripeness to ensure a full-flavored and well-rounded wine. Fermented in stainless steel vats on their skins to extract color and tannins. Then, barrel-aged in French-American white oak barrels for 14 months.

## PAIRINGS:

Smoky cured beef, fajitas, barbeques, lamb, pork or beef, cheddar.



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Cellar Life: 5+ years

Appellation: Monterey, CA

Residual Sweetness: 0.0%

PH (Acidity) 3.4

Alc. By Volume: 13.9%

UPC Code: 728284001840

Serving Temperature: 64° F

INSPIRATION: *Inspiration for our Monterey Malbec comes from our former Tasting Room Manager Sallie, who for years stayed true to her cause, never letting us forget this wonderful grape. She truly is a lover of Malbec. Now that we have it, she has retired. We're sure that she's enjoying it even more now!*

## Our Mission

*To delight our guests by offering fine wine in crystal glassware. To produce a precisely balanced wine list with spotless equipment in a modern winemaking facility. To create unique spaces in a nationally recognized historic building including 150 year-old barrel-aging tunnels, a charming 45 year-old tasting room, relaxing top-story lounge, and a calming terrace overlooking Lake Michigan. To not take ourselves too seriously. To make guests want to return!*

