



2016 MALBEC RUSSIAN RIVER VALLEY MYSTOS

VINEYARD

Fifty-nine percent of the fruit used to make this wine comes from my estate vineyard (**DaKine**) in the northern middle-reach of the Russian River Valley appellation (or AVA). The balance comes from the **R-bar-N** ranch (Webber), in the Chalk Hill area (also part of the Russian River Valley AVA). The DaKine grapes are influenced by the fog and gravel beds of Westside Road while the R-bar-N fruit has to struggle to survive in a rocky hillside with little moisture and many hot days that exceed 90 degrees during the ripening season. By carefully combining the lots, I seek to create a balanced wine that expresses the lushness of this Bordeaux variety.

WINEMAKING

About 75% of this lot was co-fermented in the same open-top tank after a three-day cold soak. The remainder fermented separately in small bins and was blended in just before bottling. The wine was aged for 19 months in small French oak barrels (about 25% of them new). It was racked twice and bottled unfined and unfiltered.

BEYOND THE BOTTLE

Malbec in our region can be described as a "Velvet Bomb" - it brings forward intense blueberry and plum flavors and adds a floral note on the aroma canvas. In blending this wine I aim to showcase these "blue" notes but work to layer them with subtle mineral and earthy notes so that the resulting wine is complex and multi dimensional. Many members of our "Longboard Tribe" love to descend on this wine when young; I prefer to age it at minimum a year, sometimes even longer. The culinary Jew in me loves to pair this with boneless pork spare-ribs basted with sweet ginger b-b-q sauce and grilled to perfection.

Cheers

Oded Shakked - Owner / Winemaker

Composition: 100% Malbec Region: Russian River Valley

Alcohol: 14.5 % | TA: 6.49 g/L | pH 3.67 | Residual sugar: <0.05

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