

MALBEC / MYSTOS SONOMA COUNTY TWENTY 23

WINE STORY

Malbec, one of the five classical Bordeaux grape varieties is, genetically, a half sibling of Merlot (they both share Madeleine Noir as a parent). The variety most likely originated in Cahors, in southern France, where it is still a major variety known as Cot. Although Argentina is famous for Malbec, it cannot claim it as an South American variety. Often described as "an Iron fist in a velvet glove" Malbec brings an intense blue-fruit character to a wine blend (think blueberries and black currants rather than cherry or other red fruit). Our cool region and very old vines produce a Malbec that has a touch more bright acid over the characteristically soft tannins.

WINEMAKING

We practice minimal intervention in making this wine. Grapes are hand-harvested at night or just at first light and delivered cold to the winery. In 2023, a long and cool growing season, we harvested the grapes in mid October and allowed our "resident" winery yeast to conduct the fermentation in a small open-top tank. The wine aged exclusively in French oak barrels (30% new) for 24 months before bottling. The blend is unfinned and unfiltered.

ENJOYMENT

This wine, named after my favorite secret surf-spot, will age well for years to come and is a great companion for food. We find Malbec pairs well with meat dishes on the bold side. Game is a favorite as is a well made Blue-cheese hamburger. Some seafood, grilled fish or octopus do well as do eggplants, potatoes and mushroom dishes. Some green vegetables do not go well with Malbec, making it appear bitter, broccoli and brussels sprouts, for example. One of our absolute favorites it st have a five-year old (or older) Malbec with a crusty country bread and some blue cheeses or goat milk cheese.

DETAILS

Varietal: 100% Malbec

pH: 3.82

AVA: Sonoma County

TA: 6.4 g/L

Aging: 100% French Oak Barrels

Alcohol: 14.5%

