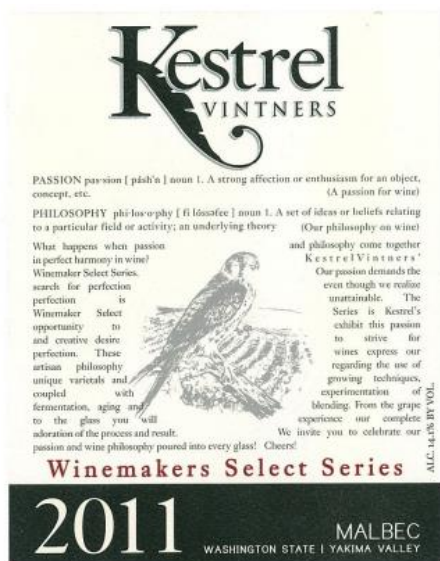


Kestrel

VINTNERS

2011 WINEMAKER SELECT SERIES MALBEC



Vinification:

All the Malbec was hand harvested from our Kestrel View Estate Vineyard Block #S1, and was carefully sorted, removing any defective fruit, leaves, or stems. It was then destemmed and crushed into an open top fermenter, where it was punched down, twice daily to extract the maximum color and flavor. Malbec is a particularly fruity variety; typically it is the most deeply colored and intensely fruity grape variety we deal with. It is somewhat challenging due to its having really big berries and often having many berries that are not fully developed. The pulp is also an unusual color of florescent green. Every year I look at it in the bins and wonder; how am I going to make wine out of this? Every year it turns out wonderfully.

Winemaker's Notes:

The color is inky purple and the aroma is brimming with dark ripe fruits. You will find elements of violet, elderberry, blueberry, clove and spice. Under the floral perfume, dark ripe fruits such as blackberry, huckleberry, current, plum and persimmon are perfectly balanced by toasted oak cola, mocha and spice. This is a deep full bodied multi-faceted wine with a lingering finish. As all wines from the Kestrel View Estate Vineyards you can taste a mineral element which seems to be our unique terroir. I like to think of it as being able to taste the soil that the vines roots lovingly embrace. This wine will benefit from decanting or aeration.

Blend: 100% Malbec

Vineyard Source:

100% Kestrel View Estate Vineyard , Block #S1

*Floral perfume, dark
ripe flavors of cherries,
blackberries,
raspberries balanced
with oak, cola & spice*

"I MAKE WINE FOR BIRTHDAYS, ANNIVERSARIES, AND MONDAYS."

– Flint Nelson, winemaker

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