

2013 WINEMAKERS SELECT MALBEC

WINEMAKERS SELECT SERIES



Notes from the Winemaker:

The Malbec was hand harvested from our Kestrel View Estate Vineyard block #S1. After carefully sorting to remove any defective fruit, leaves, or stems, it was 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 varietal we deal with. It can be a somewhat challenging wine to make because it is a finicky grape needing just the right amount of sun and heat. 2013 was a great vintage for Malbec at our Estate because of the intense heat we experienced throughout the growing season.

The color is inky purple and the aroma is brimming with dark ripe fruits. You will find elements of dark chocolate, cherries, violet, blueberry, plum, a little dried herb, cola and spice. All those wonderful fruit aromas mingle with a nice oak undertone adding a pleasant earthiness to the wine. The flavors explode on your palate, big lush cherry and mocha up front and nice tannins on the finish. The wine has great structure and enough acid to really clean your palate. This is a deep full bodied multi-faceted wine with a lingering finish.

Tasting Notes:

Dark ripe fruits are perfectly balanced by toasted oak, cola, mocha and tobacco. This is a deep full bodied multi-faceted wine with a lingering finish.

Aging Profile	Vineyard	Blend	Case Production	Technical
22 Months in Oak	100% Kestrel View Estate	100% Malbec	280 Cases	ALC. 13.9% pH. 3.58 TA. 6.2

VENISON TENDERLOIN WITH BLACKBERRY SAUCE

PAIR WITH 2013 WINEMAKERS SELECT MALBEC

Ingredients:

1 lb. venison tenderloin or
backstrap
1 cup dry red wine
3 Tbsp. Dijon mustard
2 cups chicken stock
3 Tbsp. blackberry jam
Salt/pepper



Preparation:

Mix wine and mustard in a nonreactive dish. Rub salt and fresh pepper into tenderloin and coat with marinade. Refrigerate for at least six hours turning every couple of hours. Alternatively, the tenderloin can be cut into one-inch slices and marinated that way. Remove meat from marinade and shake off any excess. Heat two tablespoons butter with one tablespoon olive oil over medium heat in a large sauté pan. Brown the tenderloin on each side until rare, about 5 minutes per side. Remove from pan and tent with foil. The meat will continue to cook. Quickly add chicken stock and deglaze pan. Reduce by half then add jam. Cook until sauce thickens, about 5 minutes. Slice tenderloin into one-inch pieces (if not already done) and serve drizzled with pan sauce.