



SHADYBROOK — ESTATE —

2011 SHADYBROOK ESTATE MALBEC

One barrel (23 cases) produced

Alcohol by volume 14.2%

“Malbec is one of the world’s most *terroir* specific wines and we are fortunate that our small block at the west end of the vineyard is ideally suited to bring out the finest characters of this intriguing grape. Rich aromas of blueberry, anise, tarragon, spice, and black cherry abound on the nose followed by an expressive mid-palate displaying layers of cherry, espresso bean, ripe raspberry, and orange spice. The finish is supported by rich tannins and seems to go on forever with its “Coombsville” minerality accented by hints of brown sugar, sweet leather, and black cherry notes.”

Rudy Zuidema, Winemaker

Our single block of Malbec is less than a quarter acre yielding a mere one-half ton in most years. The row orientation is east/west as opposed to the Cabernet plantings of north/south. Harvest is typically two to three weeks earlier than the multi-clone Cabernet blocks necessitating a very small picking pass by our vineyard crew. The 2011 Malbec showed power and depth with a robe of elegance both on the nose and palate since first tasted from the open top fermentation bin just a few days after harvest. We knew we once again had something special but as with 2010 we just didn’t know how special it could become. After fermentation the wine was put into neutral oak to preserve freshness and varietal character for three months and then transferred to a one-year old French oak barrel to preserve its intriguing personality. Over the next six months it morphed from an engaging wine with red cherry character and the bright acidity of a newborn to a wine displaying richness and depth in the mid-palate with balance and complexity throughout. The structure, depth and length of the finished wine is enhanced by a bit of Cabernet Sauvignon (12%) added to the final blend. The finished wine continued its aging for one year in a once-used French oak barrel to protect the personality and nature of the wine without adding an unnecessary layer of oak influence. Malbec traces its origins to the vineyards of Bordeaux where it is used for blending and Cahors in the southwest of France where it is bottled as a sole varietal and made in a rustic style. It continued its popularity in Argentina where it is the most widely planted red grape and produced in a wide range of style and price. Very few acres exist in California compared to the other noble grapes of Bordeaux and little is bottled as a varietal. Malbec is one of the world’s most *terroir* specific varietals and we are fortunate that our small block in the west end of the vineyard is so well suited to this intriguing grape.