

SUSTAINABLE ESTATE | FAMILY | STEWARDS OF THE GRAPE

TASTING NOTES

Jeb Dunnuck “The 2015 Malbec Amparo is 100% Malbec that spent 23 months in 40% new French oak. Even inkier in color and glass staining purple, with more blueberries, violets, incense, and floral aromas and flavors, this beauty hits the palate with full-bodied richness, a cashmere-like texture, impeccable balance and stunning purity of fruit. This big, rich, yet still light and graceful Malbec is one of the finest I’ve tasted from Washington State.” 94PTS

WINEMAKING NOTES

After being hand picked and hand sorted the fruit is fermented in small lot stainless steel 1.5 ton fermenters with it’s cap punched down and pumped over. Malolactic fermented in barrel for two months, then aged in 100% French Oak (40% new) for 24 months. It is then bottled, unfiltered and unfiltered.

VINTAGE AND VINEYARD NOTES

2015 was the earliest grapes have ever been harvested in the state of Washington as well as for àMaurice. We picked our first lot in August! It was the warmest year on record and proved to be a warm fall as well. The skins thickened due to the intense and lasting heat that created density and richness in the resulting wine. We picked as fast as we could to maintain freshness and natural acidity.

VINEYARDS

àMaurice Estate Vineyard – Tom Schafer & Ken Hart (Walla Walla, WA, Walla Walla Valley AVA) 1,500 ft. elevation, planted 2006 in half glacial till alluvial soils, the other half pre-glacial soils. 12 inches of topsoil, 20 feet of sandy loam, 60 feet of gravel, and then the Wanapum basalt aquifer. Southern facing slope with excellent sun exposure and cold air drainage, just upland from Mill Creek.

2015

Estate Malbec “Amparo”

Blend	100% Malbec (Clone 4)
Appellation	Walla Walla Valley AVA
Production	145 cases, yield 1.9 tons per acre
Alcohol	14.5%
Total Acidity	6.2
pH	3.88
Winemaker	Anna Schafer

