



2011 STONE TREE MALBEC

Wahluke Slope, Washington

Vineyard

Stone Tree Vineyard sits on a 250-acre, gently sloped hillside northwest of Mattawa, Washington in the Wahluke Slope AVA. Bounded by the Columbia River and Saddle Mountains, this site proves to be a powerhouse year after year. The climate is hot and the soils are sandy silt loam, predominately of the Scoon series. It consists of shallow, wind-blown loess deposits and is very well drained. All of these factors result in stressed vines which yield fruit that is perfect for producing rich, dense wines. Tedd Wildman is the owner-grower of this truly remarkable site.

Winemaking

Sourcing two different blocks within the same site gives flexibility with early and late harvest dates. Block 24 was picked in early October and block 17 came in about a week later; both hand harvested and gently de-stemmed in open-top, 1.5-ton fermenters. Block 24 was fermented a bit more aggressively to bring viscosity and muscle, whereas block 17 was treated more gently to capture some “beauty” in this bold varietal. A series of pump-overs (circulating the juice throughout the fermentation process) and/or punch-downs (mixing the skins with the juice) was done two to three times per day for approximately 12 to 15 days. Finally, a delestage was done at peak fermentation to ensure full extraction due to the cooler 2011 vintage. Both blocks were put to barrel on lees, all “free-run” juice for malolactic fermentation, stirring every two weeks to enhance mouthfeel. This is our second vintage of this vineyard designated wine.

Tasting Notes

“Also a serious 2011 and one of the better Malbecs I was able to taste during my trip through Washington, the 2011 Malbec, which was tasted as a final blend out of tank, is comprised of 100% Malbec and aged in 30% new wood. It offers a delicious, mouth full of fruit as well as loads of black and blue fruit, bramble, exotic spice, violet and crisp minerality. Medium to full-bodied, concentrated and rich, with notable freshness and a chewy, broad finish that highlights ripe tannin, it has the fruit to drink nicely on release, yet will evolve gracefully on its balance and harmony. Well done and all of these wines are well worth the effort to track down! Drink now through 2021.”—JEB DUNNICK, *Wine Advocate* (90-92)

Technical Analysis

Appellation: Wahluke Slope

Varietal Composition: 100% Malbec

Harvest Dates: October 12 and 17, 2011

Alcohol: 14.1%

pH: 3.65

Total Acid: .60g/100ml

Cooperages: 29% New French Sylvain Selection & Seguin Moreau M toast,

71% Neutral French, aged 22 months in oak.

Bottling Date: June 20, 2013

Cases Bottled: 162

Price: \$40



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