

# FARELLA

ESTATE WINES

COOMBSVILLE - NAPA VALLEY

## 2014 ESTATE MALBEC



The 2014 growing season was filled with interesting changes throughout the spring and summer. As the drought continued, spring rains picked up a bit and led to decent moisture for wildflowers and the like even though the totals were well under average. Harvest came early and the crop was near average so for the third year in a row. The earthquake hit between bottling and harvest and, luckily, we had no damage at all except a few broken wine glasses.

### Wine Details

We converted an acre of Cabernet Sauvignon in 2007 to Malbec as an experiment and it turned out very successful. We were able to "T-bud" the vines over to Malbec, thus maintaining the older, established root system and having our first crop in 2009. Malbec can ripen very early but, at this site, the grapes seem to come in around the time of the Cabernet harvest. While we do use some for blending with some of our other wines, we have enjoyed the pure, varietal Malbec as a supple and complex alternative to our other red varietals.

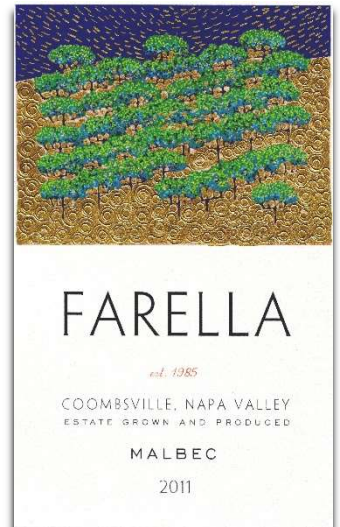
Cases produced: 98

Fermented fairly warm after 1-day cold soak in open fermenters, pressed off after cap fall, 13 days total on the skins. Transferred directly to Taransaud French oak from the center of France after press-off, 25% new. Aged 22 months in barrels with 2 rackings. Unfined and unfiltered.

3.80 pH TA 0.57 14.2% Alc. Release Date: November 1, 2018

### Winemaker's Notes

Our Malbec harkens to some of the rustic wines out of the south of France with beautiful, pure complex fruit/jam and a slightly dusty/earthy note in the background. Over time, they seem to stay in the same relative place versus the dramatic changes we see in our Merlot and Cabernets. It makes a lovely red summer sipper with a very slight chill but at its best with savory meats and grilled vegetables. The tannins are fairly soft and the wines finish with bright acidity.



*Unfined/Unfiltered. Please be aware of possible sediment accumulation. As with most unfiltered wines, it's best to leave bottles upright between an hour and a day before serving to allow the sediment to settle to the bottom.*

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