



2014 Viluko Vineyards Mayacamas Mountains Estate Grown Malbec

Rooted in our family's Chilean heritage is the love of Malbec, so it is no surprise that we would dedicate a few acres to this robust Bordeaux varietal. Two blocks are tucked between swaths of tall Fir at high elevation and on steep terrain. This turns out to be the perfect place to coax bright acidity and our Malbec's voluptuous flavors. The 2014 vintage marks the second release. The wonderful reception of our inaugural vintage prompted us to plant more vines, even so, productions will remain limited.

VINEYARD

Varietal Composition: 75% Malbec, 25% Cabernet Sauvignon

Clonal Selection: Malbec Clone 595, Cabernet Clones 341, 337, 6 and 7

Harvest Dates: Malbec - October 3, 2014; Cabernet Sauvignon - October 3 - 10, 2014

Harvest Yield: Two and a half tons per acre

FINISHED WINE

Titrateable Acidity: 5.75 g/L

pH: 3.75

Alcohol: 14.9%

Barrel Program: 100% French Oak, 40% New

Bottling Date: June 22, 2015

Release Date: February 2016

Cases Produced: 115

NOTES FROM WINEMAKER TIMOTHY MILOS:

Vinification

The 2014 Viluko Vineyards Malbec was made from a selection of 7 and 8 year old vines yielding about 2.5 tons per acre. The fruit for this cuvee was selected from three separate vineyard blocks and was hand harvested on two days in October. After hand sorting the clusters at the winery, the fruit was destemmed and allowed to macerate on the skins as mostly whole berries for several days cold prior to a wild fermentation. The fermentation was punched down twice daily, and allowed to macerate on the skins for 22 days from crush to press. The wine was pressed into French oak barrels where it underwent malolactic fermentation and was aged for a total of 26 months before it was bottled unfinned and unfiltered. Prior to bottling barrels from two of our Cabernet Sauvignon blocks were selected for the blend to complement the Malbec. This cuvee was originally conceived as an homage to the family's antipodean history, but in realization it is a reflection of home.

In the Glass

Our Malbec is another lens through which to view our mountain vineyard, an expression that bears a familial resemblance to our Cabernet Sauvignon. Exuberant with ripe fruit, it is fragrant with scents of cherry, boysenberry and blueberry, graham cracker and exotic spices. Sweet fruit is tamed with cedar, sandalwood and juicy minerality. Balanced and lush, it will drink well now and over many years.