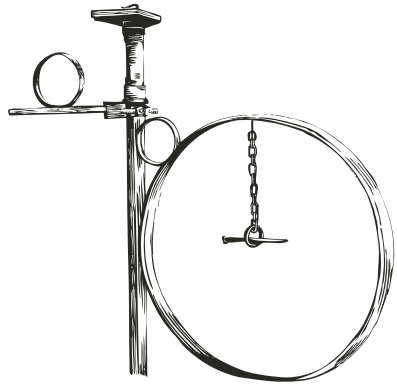


VILUKO VINEYARDS



SONOMA COUNTY **2013** MALBEC

2013 Viluko Vineyards Mayacamas Mts Estate 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 2013 vintage makes its debut and had we anticipated how wonderful our inaugural release would turn out, we would have planted more as we expect the small 100-case production to be consumed quickly.

VINEYARD

Varietal Composition: 89% Malbec, 11% Cabernet Sauvignon
Clonal Selection: Malbec Clone 595, Cabernet Clones 337 and 191
Harvest Date: Malbec - October 10, 2013, Cabernet Sauvignon - October 19 and 21, 2013

FINISHED WINE

Titrateable Acidity: 6.10 g/L
pH: 3.75
Alcohol: 14.9%
Barrel Program: 100% French Oak, 25% New
Bottling Date: June 22, 2015
Release Date: February 2016
Cases Produced: 115

Notes from Winemaker Timothy Milos:

VINIFICATION

The 2013 Viluko Vineyards Malbec was made from a selection of six and seven year old vines yielding less than two tons per acre. The fruit for this cuvee was selected from three separate vineyard blocks and hand harvested over three days in October. After 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 pumped over or punched down twice daily, and allowed to macerate on the skins for an average of 30 days from crush to press. The Malbec was pressed into French oak barrels, about 40% new, where it underwent malolactic fermentation, then aged for a total of 18 months before being bottled, unfinned and unfiltered. Prior to bottling barrels from two of our Cabernet Sauvignon blocks were selected for the blend to compliment the Malbec.

IN THE GLASS

Our Malbec yields an alternate expression of our single mountain vineyard, yet bears a familial resemblance to our Cabernet Sauvignon. A glorious mouthful of ripe fruit, it is fragrant with scents of violets and lavender, red and black fruit, exotic spices and wild sage. Should this sound too sweet, dark savage flavors lurk within its smokey bramble and briny minerality. Balanced and ripe, it drinks well now and will age for a decade if you can keep it that long in your cellar.