



ROAD 13



2018 JACKPOT MALBEC

FIELD REPORT

The 2018 growing season got off to a great start but in mid-July smoke from fires in the Pacific Northwest blocked much of the sunlight which slowed down ripening dramatically. The result of this was wines with lower alcohol levels, ripe fruit flavours and balanced acidity.

WINEMAKER'S NOTES

Malbec sourced both from our Castle Vineyard and east Osoyoos vineyards together with a dash of Syrah adds complexity and multiple layers of flavours to this wine. Fermented and aged separately in French oak barrels for 18 months before the final blending and bottling.

TASTING NOTES

Layers of flavour give this Malbec the kind of complexity and lengthy finish that demand attention. Black cherry, leather, and a touch of anise make for a warm and welcome aroma profile. On the palate, this bold red is bursting with ripe red cherry, fruit leather, and just the right amount of fresh ground pepper. Pairs well with a grilled steak and the roar of a wood-burning fire.

PERFECT PAIRINGS

Smoked brisket. Wild mushroom risotto. Roast beef. Cured meats.

BLEND

86.7% MALBEC
13.3% SYRAH

CHEMISTRY

PH 3.75 TA 6.2 G/L
ALC 13.2% RS 3.2 G/L

PRODUCTION

BOTTLED AUG 2020
98 CASES
SKU 312926