

2016 K Broncho Malbec

Busting out and ready to go. Exhilarating, fresh and deep. Herbs, earth, spice, dark fruit on a sturdy structure that continues to reveal more and more with each sip. Wine for now, wine for later. One of a kind! Broncho.

Current & Past Scores

95 Points, Jeb Dunnuck (formerly of Robert Parker's Wine Advocate)

"The 2016 Malbec Broncho Stoneridge Vineyard shows the more seamless, elegant side to the variety nicely and is loaded with classic Malbec character. Deep purplecolored with ripe red and black fruits, notes of spice and dried herbs, medium to full body, and integrated acidity and tannins, it's brilliant today yet should evolve nicely for at least 7-8 years."

92 Points, James Suckling

"This is from the Stoneridge Vineyard and it has a vibrant red-plum and red-cherry nose with a wild-herb edge. The sleek, shimmery tannins on the palate carry a blue-fruit core of fresh, zesty and intense flavors that deliver an elegant, succulent finish. Drink now."

Vineyard

The vineyards we work with are farmed using the most up to date sustainable practices.

Stoneridge Vineyard (100%): Alluvial fan gravel bed, the site rests above the flood plain of the Columbia River. Under the topsoil is a layer of caliche and basalt 6-12" deep, creating a calcium and iron rich media that forces roots to struggle.

Vintage

The 2016 vintage started early and warm in Washington State. When summer arrived, the season saw cooler evenings that helped retain acidity, extended the growing and ripening period into September and October. This allowed the fruit to gain more complexity and deeper charm without sacrificing the acid or producing higher alcohol content. The vintage has created deeply rich and focused wines that we will be able to enjoy for a long time to come.

Blend

100% Malbec

Appellation

Washington State

Production

Yield: 2.0 tons per acre 100% whole berry fermentation Yeast: native 48 days on skins 60% new French oak barriques 22 months barrel-aged on lees

Wine Analysis

5.6 g/L titratable acidity 3.92 pH 13.5% alcohol No residual sugar

UPC

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SUBSTANCE

