



# 2018 K BRONCHO MALBEC

## TASTING NOTES BY WINEMAKER CHARLES SMITH

If blue and black had a flavor, this would be it. Leather, blackberry, blueberry, gravel, coffee and molasses. Dense and concentrated, yet translucent purity. Majestic malbec: generous, delicious, divine.

## VINTAGE NOTES

The 2018 vintage was incredible! This outstanding vintage began mild followed by a long and dry ripening season in the fall. This enabled us to hang the fruit to reach optimal ripeness without losing acidity or increasing sugars. The wines from 2018 are exceptional in many ways, from the great expression of the whites to the beautiful refinement and complexity of the reds. Enjoy!

## CURRENT & PAST SCORES

**94 Points, Anthony Mueller–Robert Parker’s Wine Advocate**

“... lush with aromas of sweet lavender and smoked plum before a delightful nuance of dark cherry compote and brown baking spices lift from the glass with a fine dusty essence. Full-bodied and softly hedonistic, the wine is marked with a rocky mineral tension that grips the palate and holds through the finish but not before revealing a gorgeously layered structure with well-managed tannins and succulent acidity. It’s a fantastic wine that will remain food-friendly for years to come.”

**94 Points, Jeb Dunnuck**

“... smoky red and black fruits, charcoal, and meaty, spicy notes ... a medium to full-bodied, seamless, beautifully polished Malbec. The oak jumps out at first yet quickly integrates, and the balance here is spot on.”

**90 Points, James Suckling**

“Attractive plum, fresh-flower and stem character on the nose and palate. Medium body with medium, round tannins and a fruity finish. Pleasing malbec. Drink now.”

## VINEYARD

**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.”

## WINEMAKING

**Varietal Breakdown:** 100% Malbec

**Appellation:** Royal Slope

**Production:** 2.7 tons per acre, native yeast, 100% whole berry fermentation, 46 days on skins | 44% new French oak barriques, 22 months barrel-aged on lees

**Wine Analysis:** 5.6 g/L titratable acidity, 3.77 pH, 14.5% alcohol, no residual sugar

**UPC:** 184745001017

