

2021 K VINTNERS BRONCHO MALBEC

TASTING NOTES BY WINEMAKER CHARLES SMITH

Transcendent, purity and temptation... a bold and vivacious voice sing with black raspberry compote, smoked red peppers, cedar box, and black coffee... soothing rhythms of black licorice, violets, gun powder, and black pepper extends this inking dynamic wonderful malbec.



VINTAGE NOTES

The 2021 was one of the warmest vintages to date in Washington. It started with an early bud break due to nice weather and moderate temperatures. June was one of the warmest in recorded history, resulting in very small berries. Veraison and the beginning of the ripening season were nice and even, creating a beautiful, extended ripening season that led to excellent fruit with incredible concentration. Overall, 2021 is a distinct and lovely vintage and produced fantastic wines to enjoy now and into the future.

CURRENT & PAST SCORES

93 Points, James Suckling

"This has a fragrant nose of violets, peppercorns, rosemary stems and blue fruit. Silky texture on the palate, medium- to full-bodied, with supple tannins and always a savory quality. Drink or hold."

93 Points, Eric Guido-Vinous

"... Youthfully restrained, lifting up with hints of black raspberry and peppery florals. It washes across the palate with suave textures and dense waves of intense red fruits and spice, yet unwilling to reveal all of its inner complexities."

VINEYARD

Stoneridge Vineyard (100%)

The vineyard has an alluvial fan gravel bed and 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. The fruit grown is thick skinned and produces nearly black juice and robust yet supple tannins, adding to the aging potential of the wines.

WINEMAKING

Varietal Breakdown: 100% Malbec

Appellation: Royal Slope

Production: 1.6 tons per acre, native yeast, 100% whole berry fermentation in French oak tanks, 36 days on skins I 22 months barrel aged on lees in 50% new

French oak barriques I 398 cases produced

Wine Analysis: 6.3 g/L titratable acidity, 3.74 pH, 14.5% alcohol, no residual sugar

UPC: 184745005213