



2020 K BRONCHO MALBEC

TASTING NOTES BY WINEMAKER CHARLES SMITH

This is what you want from Malbec—wine oozing with baking spice, black fruit compote, leather, black plum, blackberry, gun powder and violets. Rich, fresh and totally primo. This is your wine.

VINTAGE NOTES

The 2020 vintage might be the best vintage that we have ever had in Washington state history. We had an incredible growing season that was long and temperate, allowing the fruit to ripen evenly. The wines are focused, rich, complex and lively. The reds are restrained and elegant, yet powerful with incredible tension and balance. Our white and rosé wines are wonderfully rich on the palate but balanced with enough acid to make the wines complete. We are excited to see how these wines evolve!

CURRENT & PAST SCORES

94 Points, *James Suckling*

“Attractive nose of oregano, chocolate, oranges, peach stones, sandalwood and lavender. Perfumed and polished, with a full body and velvety tannins. So pretty and open. Drink now or hold.”

94 Points, *Jeb Dunnuck* (v2019)

“Always a terrific expression of the variety from Washington. It has some classic Malbec blue fruits as well as notes of iron, ground pepper, violets, and a touch of minerality. Full-bodied on the palate, it has ripe tannins, a layered, pure, precision mouthfeel, and a great finish.”

94 Points, *Anthony Mueller–Robert Parker’s Wine Advocate* (v2018)

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: 2.3 tons per acre, native yeast, 100% whole berry fermentation in French oak tanks, 45 days on skins | 22 months barrel aged on lees in 50% new French oak barriques | 339 cases produced

Wine Analysis: 6.1 g/L titratable acidity, 3.78 pH, 14.5% alcohol, no residual sugar

UPC: 184745005213

