

2019 SCARLINE MALBEC

SINGLE BARREL



The 2019 Single Barrel Scarline Malbec was crafted exclusively from the Scarline Vineyard in the Columbia Valley AVA. Farmed using sustainable practices, the vines were limited to one or two clusters per shoot to create maximum concentration in each cluster. They were hand-harvested in the early fall mornings.

Upon arriving at the winery, each cluster was hand-sorted, berry-sorted, and fermented. Using only the free-run wine, it was moved to custom French oak barrels (100% new) for 44 months of cellaring. Only 4 barrels were bottled, unfiltered and unfiltered, producing only 91 cases.

“ In the glass, this wine reveals a rich core of squid ink, surrounded by a magenta meniscus that fades into delicate violet staining, hinting at its concentrated character. Aromas of dark florals, thyme, eucalyptus, ripe elderberry, and acai culminate in an enticing bouquet. On the palate, plush and dark wild plums alongside savory spices are complimented by a supple cashmere blanket of rustic tannins. The finish is long, presenting herb-infused blackberry compote with the lingering sage oil playing an aromatic encore.”

BRYAN OTIS, PROPRIETOR

LABELED AVA	ROYAL SLOPE
VARIETALS	100% MALBEC
FERMENTATION	100% STAINLESS STEEL
AGING	44 MONTHS IN 100% NEW FRENCH OAK BARRELS
ALCOHOL	14.5%
CASES	91
BEST BETWEEN	NOW – 2036
RETAIL	\$55

