



2018

MALBEC - RUTHERFORD HANDMADE

VINTAGE

The 2018 growing season was one of the mildest and smoothest in recent memory. Mild spring weather led to good fruit set in most varietals and moderate weather throughout the year made for ideal growing conditions. There were no major heat spikes, which gave us longer hang-time and great ripening on the vine. While a fairly long harvest, the 2018 crop delivered fruit with complex flavors and was of excellent quality.

VINEYARDS & WINEMAKING

The Foley Johnson Rutherford Estate Handmade Malbec is grown on loamy soils of gravel, clay and sand which help provide ample drainage and decrease the vigor of foliage growth. These ideal growing conditions allow our Bordeaux varietals to reach full maturity on the vine without taking on the green leafy taste of under-ripened fruit. After 27 months of aging in new and used French oak barrels (50% new) the wine was bottled on January 21, 2021.

TASTING

On the nose, our 2018 Handmade Malbec presents aromas of bright cherry, red peppercorn and hints of pipe tobacco. Lush tannins coat the palate with lush and dark flavors of plum, blackberry and dusty cocoa. Additional notes of licorice root, vanilla spice and toasted oak linger on the long and satisfying finish.

STATISTICS

APPELLATION	Rutherford, Napa Valley	ALCOHOL	14.4%
COMPOSITION	100% Malbec	TA	5.8 g/L
AGING	27 months in new and used French oak barrels (50% new)	PH	3.8
PRODUCTION	154 cases	BOTTLING DATE	January 21, 2021

