

BDX COLLECTION
2016 MALBEC | LIVERMORE VALLEY

HARVEST NOTES

The 2016 vintage started life, for the first time in several years, with significant winter rainfall (Livermore saw rainfall in January 2016 exceed that of January 2015 by 243%.) Helping to recharge aquifers and wells, rainfall was also helpful in leaching out some of the dissolved solids that had accumulated during the drought. Budbreak and Bloom occurred in temperate weather, and the season continued in a fairly typical Livermore Valley fashion: dry and warm through to harvest. The trend of significantly earlier harvests stopped in 2016 as we picked our first fruit one day later than the previous year. 2016 was a uniformly excellent year for fruit quality and yield. I believe this vintage will rival 2014 in excellence.

WINEMAKER NOTES

As with all of our BDX varietals, Malbec is hand-picked, destemmed, and fermented in small open-topped boxes. After a 5-7 day cold-soak period (when color is gently extracted and indigenous yeast are allowed to begin fermentation), primary fermentation will last about 7 days. Depending upon the vintage we extend maceration for 7-14 days longer, until we feel the wine has acquired the appropriate stability of structure. After pressing the wine was aged in about 50% new French oak.

TASTING NOTES

As I've had the opportunity to look back on the 2016 vintage from the vantage point of 2020, I've noticed the wines that were harvested at the end of the season came in with substantially lower sugar levels than those harvested a week or two earlier. The 2016 Malbec was one of those wines. Though this wine comes in at 12.9% alcohol, it makes up in flavor, acidity, and precision for in-your-face extraction. In the nose, this wine explodes with great aromas of dark plum, both fresh and dried. Additionally, there is a very subtle accent note of spice coming from the judicious use of new French oak barrels. In the mouth, this wine is all about precise flavors and structure driven by substantial acidity. The plum-dominate aromas are mirrored in the mouth, and these flavors ride on a plume of acid to a very long finish. This wine, given its structure, will age beautifully for the next 5-7 years and will accompany food beautifully. This wine showcases a vision for BDX varieties that is in keeping with the world-class potential of the Ghielmetti Estate Vineyard and the Livermore Valley.

VINEYARD SOURCE(S)

100% Malbec from Ghielmetti Estate Vineyard, Block 13 – eastern foothills Livermore Valley.

HARVEST DATA

October 21, 2016 | pH 3.60 | TA 0.60 | Alcohol 12.9%

FERMENTATION

Cold soaked for 5-7 days, individual fermenters inoculated with D254 and D-21 yeast strains. Extended maceration of 14 days followed primary fermentation.

COOPERAGE

Aged in 100% French oak barrels, 50% of which were new. Primary cooperages were Le Grand, Taransaud, and François Frères.

CASES PRODUCED

214 cases

RELEASE DATE

April 9, 2020

