



*Tasting Notes:*

“This vineyard designate expresses the variety with great finesse, offering softly layered black cherry, plum and just a hint of meat. Tobacco, earth and dried currant ride out the finish. 92 points.”

- Virginie Boone, *Wine Enthusiast*

*Vineyard:*

As you drive from Calistoga in Northern Napa across the county line into Sonoma's Knights Valley, the first vines you see belong to Blau Vineyard. Protected from Pacific Ocean influences more than other Sonoma County growing regions, the warmer climate, slightly higher elevation, and volcanic soils here all combine to create a fertile hunting ground for Bordeaux varietal wines that are savory, mineral-driven, and full of character. Malbec is the primary focus for the ageless Bill Blau, and is planted on the prime hillside spots to attract sunshine and drain away excess moisture.

*Vintage:*

The second year of the great drought, 2013 featured another steady growing season with no major weather events - nearly perfect for wine grapes. While persistent warm weather in August had many in the Knights Valley picking very early for fear of over-ripeness, we let our Malbec hang until October 17th and were rewarded with ripe flavors and the perfect balance of sugar and acidity.

*Winemaking:*

Our Malbec from Blau Vineyard was destemmed into one open-top tank, where it cold-soaked for several days before fermentation started spontaneously with wild yeast. It was punched down manually twice per day for two weeks before pressing and racking into barrel. The wine aged for 24 months in French oak barrels, 50% of which were new.

*Food Pairings:*

If it grows with it goes with: we love this wine with a traditional French cassoulet with duck confit or a skirt steak with Argentine chimichurri.