



*Tasting Notes:*

“This wine has a big presence of both fruit and body and yet is relatively tamed for the variety, the vintage and the appellation, finding balance in a tart, twisted knot of dark cherry, blueberry, black pepper and a distinct hit of fresh-cut roses. 90 points.” - Virginie Boone, *Wine Enthusiast*

*Vineyard:*

Bavarian Lion Vineyard is a hidden gem in Knights Valley, situated in the saddle of the Vacas Mountain range between northern Napa Valley and Alexander Valley. Protected from Pacific Ocean influences more than other Sonoma County growing regions, its warmer climate, slightly higher elevation, and volcanic soils all combine to create a fertile hunting ground for Bordeaux varietal wines that are savory, mineral-driven, and full of character.

*Vintage:*

From the beginning 2012 was destined to be an epic vintage, as textbook spring conditions produced steady flowering and an ideal fruit set. Clear warm days and cool nights continued on an uninterrupted stretch throughout the summer and early fall, allowing for optimal ripeness and flavor development. We were able to harvest the Malbec just before the light rains that finally crashed the party towards the end of October.

*Winemaking:*

The grapes were destemmed into one open top *tanquito* for a long cold soak to encourage development of color before fermentation began spontaneously with wild yeast. The must was treated gently and sparingly, with only occasional manual punch downs, occurring at most once per day. After pressing, the wine went into two neutral and one new lightly toasted French oak barrel, and was left completely alone for 14 months until being racked for bottling. Only 75 cases produced.

*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.