

# Kestrel Vintners

## 2006 Winemaker Select Estate Malbec



WINERY:	Owners John and Helen Walker set out to craft superior wines at reasonable prices that would rival the best Washington wineries. To achieve this goal they selected an outstanding staff and encouraged them to be creative. They have 160 acres of Estate vines and access to several other prominent vineyards. Their winery opened in 1999.
DESCRIPTION:	Despite its challenges, this varietal tends to be very vigorous and produce large and small berries that don't all ripen at the same time. The color is always inky purple and the aroma always brimming with dark ripe fruits. You will find elements of violet, clove and cardamom. Under the floral perfume, dark ripe fruits such as blackberry, huckleberry, currant, plum and persimmon are perfectly balanced by toasted oak vanilla and mocha. This is a deep full bodied multi-faceted wine with a lingering finish. As all wines from the Kestrel View Estate Vineyards you can taste a mineral element which seems to be its unique terroir creating a sense of being able to taste the earth that the vines roots lovingly embrace.
GRAPES:	In 2006 we enjoyed a long warm growing season, with cooler than average October weather. The extended hang time allowed the fruit to fully mature, while retaining its true varietal characteristics. Malbec is particularly fruity and typically the most deeply colored and intensely fruity grape this vineyard handles. Washington State, and especially the Yakima valley, seems to be ideally suited for growing many varieties, due to long summer days that boast in excess of 16 hours of sunshine. Follow this with extended autumn's warm days and cool nights, and you have factors perfect to producing the highest quality Malbec with ripe fruit flavors and good acidities.
HARVEST:	100% of the Malbec was hand harvested from the Kestrel View Estate Vineyard. Although much of the Estate Vineyard was planted in 1972, the Malbec was planted more recently, in 1999
WINEMAKING:	The grapes were carefully sorted, removing any defective fruit, leaves, or stems. It was then destemmed and crushed into an open top fermenter, where it was punched down, twice daily to extract the maximum color and flavor.
BLEND:	100% Kestrel View Estate Malbec
PRODUCTION:	246 cases
ANALYSIS:	Alcohol: 13.8% Acidity: 0.48 % pH: 3.52 RS: 0.2 %
RELEASE:	November 2009

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