

McKenzie-Mueller Vineyards and Winery

2002 Los Carneros Malbec

Harvest Date: October 4, 2002
Varietal make-up: 98% Malbec, 2% Merlot
AVA: Los Carneros, Napa Valley
Brix: 24.8
pH: 3.53 (post-fermentation)
TA: .56g/100ml (post-fermentation)
Alcohol: 14.5%
Cooperage: 100% 225L French oak
Filtration: None
Bottling Date: July 7, 2004
150 cases produced
100% Estate grown, produced, and bottled

Close your eyes, open a bottle of our 2002 Malbec, and find yourself on a lush and exotic retreat. From the blueberry, cinnamon and allspice, guava, plum and rose petal aroma to the rich, tropical taste with soft tannins, balanced acidity, and a long finish, this velvety wine will transport you!

Fermented in open top, half-ton fermenters for 7-10 days, our Malbec sat in extended maceration for 2-3 weeks. Regular tasting lets us find the richness we know this fruit will give!

Food pairing suggestions: Spicy Thai food, grilled salmon, BBQ ribs or chicken, spaghetti, lasagna, or pizza