



# McKenzie-Mueller

VINEYARDS & WINERY

## 2004 Malbec Los Carneros, Napa Valley

Varietal Make-up: ..... 100% Malbec

Harvest Date:..... September 16, 2004

AVA: ..... Los Carneros

TA: ..... .61

pH: ..... 3.50

Rs: ..... < 1 g/l

Alcohol: ..... 14.6 %

Filtration: ..... None

Cooperage:..... French Oak

Bottling Date: ..... Aug, 11 2005

Cases Produced: ..... 112

100% Produced & Bottled from our Los Carneros and Oak Knoll vineyards.

Food pairing suggestions: This is a very versatile wine complementing ham, roasted chicken, salmon steak, robust pasta, and many spicy Thai dishes, to name a few.

Deep purple to almost inky in color, the Malbec has a refreshing liveliness that evokes spicy blackberry and strawberry fruit characteristics, with a long, full and balanced finish. Its persistent flavors accompanied by its soft tannins match well with most foods, from the simple hamburger, to a prime rib roast. Our winemaker ranks this wine high on his hedonistic scale.

