



2016 NAPA VALLEY, DOLLARHIDE ESTATE VINEYARD MALBEC

St. Supéry Estate Vineyards and Winery is a 100% Estate Grown, sustainably farmed winery located in the renowned Rutherford growing region in the heart of Napa Valley. Dollarhide Ranch is a 1,530+ acre property with steep, rolling hills, some flat lands, seven lakes and a vast array of wildlife located in the northeastern hills of Napa Valley. With elevations ranging from 600 – 1,100 feet, we have planted over 500 acres of grapevines, leaving the rest of the property to thrive in its natural state. Committed to producing the highest quality estate wines without compromise, we focus on sustainable winery and farming operations to protect the land and environment for future generations.

WINEMAKER'S NOTES This wine presents deep, vibrant, dark purple and red hues. There are aromas of juicy boysenberry and raspberry with a light hand of vanilla oak and black licorice. Flavors of youthful, blackberry and black plum entering with a hint of anise and toasty oak. This is a terrific Malbec. Enjoy!

VINTAGE 2016 2016 saw a near-perfect growing season. A warm spring jumpstarted bud break and an ideal June and July followed with moderate daytime temperatures and cool nights. August was cooler allowing for an even and steady growing season which encouraged the fruit to ripen uniformly under slow, steady conditions. At St. Supéry, we grow all of our own grapes, so we can make the best farming decisions possible in our vineyards. Malbec harvest kicked off on September 27th, 2016. The fruit was hand harvested in the cool morning hours and brought to the winery in half ton bins. At the winery, the clusters were sorted using a double sorting system. First, the clusters were sorted by hand. The fruit then ran through a small destemmer that removed stems from the grapes prior to the individual berries being sorted to ensure that the most ideal grapes were chosen. These berries were delivered to a fermenter where there was a period of resting on skins. Warm fermentation temperatures were encouraged along with gentle cap maceration to achieve the desired color and structure for the wine before an extended maceration time on skins prior to final pressing. The wine was transferred directly to barrel for 18 months of maturation. Twelve percent of the sorted berries used in this blend were fermented in French Oak barrels to add layers of complexity to the wine. After fermentation, the wine remained in those same barrels for aging.

APPELLATION

Napa Valley

VINEYARD

Dollarhide Estate Vineyard

VARIETY/BLEND

77% Malbec
23% Cabernet Sauvignon

OAK MATURATION

100% French oak (42% new French oak) for 18 months

PH

3.74

T. ACIDITY

6.1 g/L

ALCOHOL

14.5%

HARVEST DATES

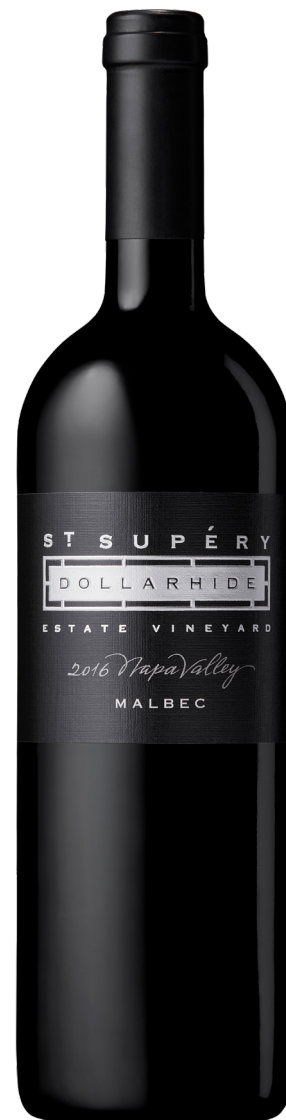
September 27 and 29, 2016

BOTTLING DATE

July 26, 2018

CASE PRODUCTION

650 cases



ESTATE GROWN + SUSTAINABLY FARMED + CERTIFIED NAPA GREEN

ST. SUPÉRY ESTATE VINEYARDS AND WINERY

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