

EUGENE, OR



2021 MALBEC

rogue valley

BOYSENBERRY & FIG
with a hint of LEATHER & CUMIN

THE VINEYARD

Sourced from our longtime friends and partners, Pebblestone Vineyards of the Rogue Valley AVA in Southern Oregon. The grapes were hand-harvested.

THE HARVEST

The primary fermentation was complete in 15 days. Our Malbec was then transferred to barrel. Aged in 25% French and 75% French/American Hybrid oak barrels for 19 months. Oak barrels were 19% new and 81% neutral.

THE VINTAGE

Oregon experienced various heat spikes through the growing season. It was an early spring and summer, the roller coaster of heat spikes created exceptionally ripe and rich colored berries with intense flavors and stunning acidity.

THE WINE

100% Malbec | Rogue Valley AVA
Pebblestone Vineyard

| RETAIL | TA | PH | ALC |
|--------|--------|------|-----|
| \$38 | 6.0 gL | 3.83 | 13% |

“This has been a fun wine for me to produce. A favorite of our production team, we were excited to feature Pebblestone Vineyards with this vintage. We cold soaked the fruit for three days prior to fermentation and with a warmer vintage made sure to use mostly neutral oak barrels. We want to highlight the texture of the wine, but also allow the fruit characteristics to shine. Being originally from the Philippines, I would pair this wine with a stew dish we make called Mechado. Enjoy, cheers!”

- Leo Gabica, Winemaker

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| PRODUCTION | 392 12 x 750ml cases |
| HARVEST DATE | October 22, 2021 |
| BOTTLING DATE | August 31, 2023 |
| RELEASE DATE | March 2, 2024 |



we look forward to hosting you soon | 27007 Briggs Hill Road Eugene, Oregon 97405
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