



WATTLE CREEK
WINERY

**Wattle Creek 2007 Malbec
Alexander Valley, Sonoma County**

Winemaker notes

Alexander valley is a wonderful place for growing fantastic Malbec fruit, and this 2007 Malbec wine supports that claim! This wine has a broad and complex array of aromas that seem to evolve every few minutes in the glass. Initially, notes of black cherry, fleshy dark plum, and touches of graphite and dark chocolate flood the nose. If you allow this wine to develop with air, aromas of nutmeg, spices and pie crust support the dark rich berry aromas. The first sip floods your mouth with juicy layers of dark berry fruit complimented with dried currants and black cherries. There is a pure fruit richness that works well with the velvety lush tannins. This is a lovely Malbec suitable for all occasions. Enjoy!

Vintage & Winemaking

The 2007 vintage is being hailed as one of the best vintages in the last decade and some would argue longer. The winter and spring were very dry and bud break started 2-3 weeks early in some places. With early bud break and the dry season, there was concern about heat stress and water availability for the later months of harvest! As harvest progressed we never saw any significant heat spikes, and the growing season remained cool and consistent.

The cool weather contributed to small cluster development with smaller than average berry size across all varieties. In warmer regions such as Alexander Valley, cooler vintages allow the fruit to “hang” on the vines longer, really intensifying flavor development in the grapes. When we have years where we are afforded extended time for flavor development coupled with small berry size the potential for superb wine quality are very high. The grapes used for this wine were harvested in the last week of September which allowed them to maximize their flavor intensity and color density.

This fruit was harvested in the cool morning hours on the estate, and then crushed to tank where fermentation commenced after a brief period of resting on skins. Warm fermentation temperatures were encouraged 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 19 months of maturation.

Appellation	Alexander Valley	
Variety/Blend	Malbec	84%
	Cabernet Sauvignon	16%
Vintage	2007	
Oak Maturation	14 months	
New Oak	30 %	
French oak	100 %	
Alcohol	14.4 %	