Red Rock Winery 2009 California Malbec

An Experience in Balance

Red Rock Winery's Reserve Malbec reveals ripe berry and floral aromas with fresh flavors of boysenberry, currants, and cherries. The rounded tannins offer a silky mouth feel, ending in a smooth, fruit-focused finish. In order to ensure an exceptionally balanced wine, our winemakers blended a few different varietals into our Malbec to soften the tannins and add spicy and rich flavors. We take care to balance body with flavor, achieving a delicate harmony found in only the finest wines. This Malbec is an excellent match for a variety of foods including barbecued or roasted chicken, pasta or ravioli in a red meat sauce, and cheeses such as Asiago, Romano, Fontina and Gouda.

The Grape

Although it was historically grown as a blending grape in the Bordeaux region of France, it has seen recent popularity as a single-varietal wine out of Argentina. Malbec, a thin-skinned grape, thrives with the abundance of sun and warm, dry weather offered in some growing climates in California. Like France, California has traditionally used Malbec as a blending grape but opportunities to showcase this full-bodied varietal are increasing. Malbec is characterized by its deep purple color, smooth tannins, and ripe fruit flavors.

The Region

The grapes that go into making the Red Rock Winery Reserve Malbec are grown in a variety of appellations throughout California. By using a California appellation, our winemakers have the flexibility to source the highest quality fruit from California's premier vineyards each year.

Winemaker Notes

The grapes for our 2009 Malbec were de-stemmed and then fermented in upright fermentors for 10-14 days at a maximum temperature of 88° F. The entire blend underwent malolactic fermentation to soften the mouth feel, add complexity to the aromas and flavors, and to ensure stability in the finished wine. The wine was aged on its lees for 9 months prior to bottling.

Finished Wine

Appellation: California
Alcohol Level: 13.05%
Residual Sugar: 0.49 g/100ml
Titratable Acidity: 0.55 g/100ml
pH: 3.65