



2020 Malbec

Winemakers: Dick Handal, Lucas Meeker, David Noyes, Consulting Winemaker
Harvest dates: Malbec, September 2020
In the Cellar: Fermentation in open top tanks with manual punch down 2 - 4 times a day
Length of time in fermentor: 7 days
Oak Regimen: Aged in 2-year-old French oak barrels for 20 months.
Bottled Date: September 2022. Unfined with a light filtration. 100 cases
Release Date: 2020
Alcohol: 13.5%
PH: 3.78
Residual Sugar: Less than 0.1%
Varietals: 100% Malbec
AVA: Mendocino County.

Harvest notes: Malbec came from a vineyard owned by a friend of Lucas Meeker so the vineyard name is undisclosed. Harvested in September and right away the fruit was delicious.

Tasting notes: Dick Handal is particular about Malbec. He finds that most of it produced outside of Argentina is not the best it can be. For this wine he wanted to make sure the fruit was a standout and that very little manipulation was done to get the most of what the fruit had to offer. This wine has a beautiful aroma and a deep ruby color. The flavors are bright with hints of light earth, raspberries, cooked strawberries and currant. Great paired with grilled meats, night shades, roast potatoes etc.
We like it with a variety of cheeses and cured meats.

Visit our website: www.denier-handal.com. Feel free to contact us directly at handalfamilywines@gmail.com. Please visit us at our tasting room www.localstastingroom.com