

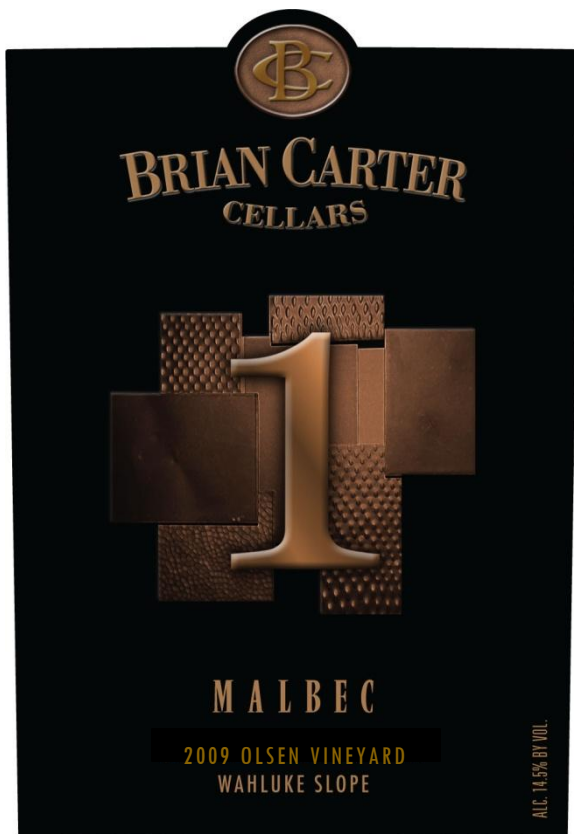


2009 MALBEC

*Olsen Vineyard
Yakima Valley AVA*

In 2009 we produced a few barrels of wine that seemed to embody such a gift of varietal character that they demanded to be bottled on their own. This four barrel lot of Malbec from the Olsen Vineyard was one of two lots chosen for this honor. This is the second lot of Malbec to be used for ONE and it is from a second vineyard source indicating the emerging quality of this dynamic variety in Washington.

Tasting Notes: Very dark in color, the intense and complex interplay of aromas and flavors includes pomegranate, blueberry, and cranberry with hints of wild mushrooms and toasted oak. Supple tannins and a balanced acidity on the palate suggest a wine that will improve with age. Drink with beef, lamb or wild game prepared with reduced wine sauce and a blueberry relish.



Grape Varieties & Vineyard Sources

100% Malbec Olsen Vineyard, Yakima Valley

Oak Aging

20 months in French oak, 40% new & 60% used (1-4 years)

Analysis at Harvest

Average Brix	24.0
Average TA	0.57%
Average pH	3.49

Analysis at Bottling

July 12, 2011	
Residual Sugar	0.1%
TA (%)	0.78%
pH	3.56
Alcohol	14.4%

Release Date

February 2012

Case Production

95 cases

Brian D. Carter
Winemaker

“Sometimes, one wine must stand on its own”