

THE VICE SINGLE VINEYARD MALBEC, OAK KNOLL DISTRICT OF NAPA, 2019

Batch #58 "Monkey Business 2.0"

Our 2nd vintage release of Malbec from Oak Knoll District of Napa Valley. In our cellar a small % of wine always evaporates from the barrels during the aging process; we call it Angel's Share.

In our bottle cellar, a small % of bottles always disappear during the aging process; we can THAT Monkey Business.

2019 VINTAGE

For a while, we thought "2018 was the vintage of the decade" but as the 2019 wines are coming out of barrels, we are constantly having second thoughts about that statement. A poetic vintage in Oak Knoll District; this Malbec is lively today, with decades ahead of potential maturity in your cellar.

VINEYARD

The Oak Knoll District is of a close proximity to the San Pablo Bay. The climate in our vineyard is cooler and more moderate than other regions in Napa Valley. Clay soil with a high-water table, temperate climate and warm Californian sun allow the fruit to gradually develop, producing complex and elegant Malbec.

TASTING NOTES

September 6th, 2021 - 1 hour decanting

A bouquet of ripe plum, acacia, violet and cola rushes out of the glass. Cola takes the lead on the entrance of the palate, but quickly fades into a bramble of black cherry, Acaï and sweet spice.

Very juicy at the moment, with generous amount of tannins and complexity for such a young Malbec. Expect more cacao, toasted nuts and sweet spice to come out with age.

- 100% Unfiltered and Un-fined Malbec
- 20 months of aging in 6 French Oak barrels (2 new)
- California Certified Organic Farming (CCOF)
- 140 cases crafted

