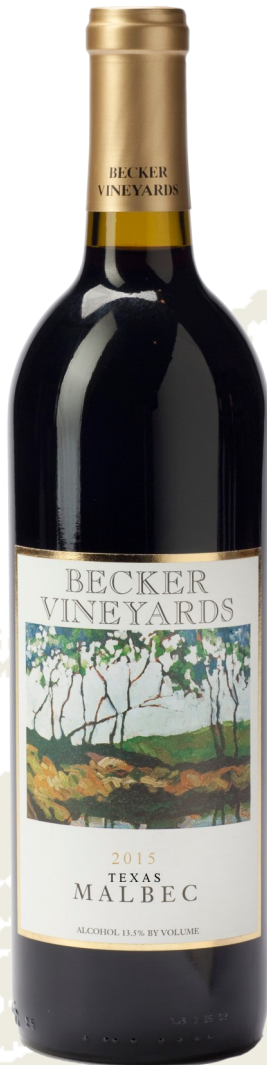


2015 Malbec



This blend is sourced from four vineyards including our Estate Vineyard in Stonewall, TX. We also used Malbec from our vineyards in Mason County as well as two vineyards from the High Plains. From each vineyard we selected a portion of the harvest for this program. We then chose 4 different yeasts to use, then uses the same new to old barrel ratios for each wine lot. All of the wine blended in this final Malbec was barrel aged for 16 months.

The 2015 vintage was a perfect growing year here in Texas and resulted in a concentrated, deep purple hue Malbec. The best characteristic of Malbec is the smooth tannins and rich deep flavors of stonefruits and earthiness. Makes this wine a perfect pairing for any gathering. The grapes were cold soaked for 10 days prior to fermentation and then we let the wine sit on skins post fermentation until the "cap" or skins sank on their own. This technique is used to naturally clarify the wine and allows for a much richer fuller wine.

The grapes for this blend are harvested over a two week period and aged in a combination of new and old American Oak barrels. The blend of new and old oak allows for a mellowing of tannins to form a full bodied wine.

VARIETAL COMPOSITION

Malbec

ON THE NOSE

Bright red fruit and spice with hints of coffee, leather and rose

ON THE PALATE

Brow spice, clove and dark chocolate with bold tannins

FOOD COMPLEMENTS

Halibut, lamb, beef, BBQ and grilled veggies

APELLATION

Texas

HARVEST DATE

AUG / SEPT 2015

HARVEST BRIX

24.5 - 25.0

ALCOHOL

13.5%

BOTTLING DATE

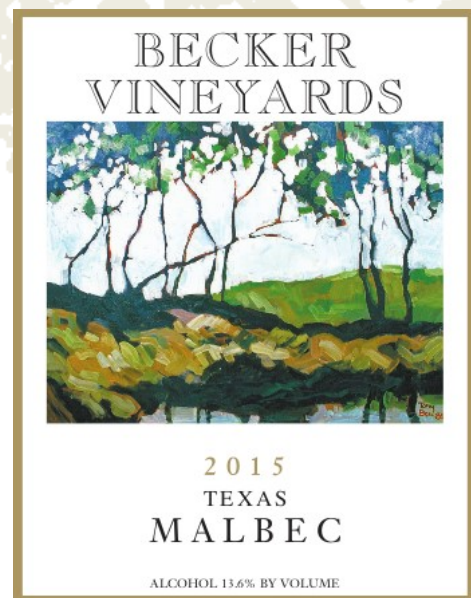
January 2017

FINAL R.S.

Dry- 0.20 g/L

PRODUCT SKU

644412000748



BECKER VINEYARDS

STONEWALL, TEXAS