

F L Y I N G T R O U T



2013 Gamache Vineyard Malbec Columbia Valley AVA | 95 Cases Produced



Vineyard

Gamache Vineyard, planted in 1982 and owned/managed by Roger Gamache, is in the White Bluffs of the Columbia Valley. Almost since our beginning, we've sourced Malbec from Roger due to the site's huge mouthfeel and subtle spices. During hot years, this Malbec manages to retain its acidity and during cold, it achieves lush ripeness when others do not. The skins off of this site are some of the thickest we work with, resulting in high tannins, color and rich phenolics. We pick clone 4 and clone 9 Malbec off of Roger's vineyard.

Winemaker Notes

The 2013 Vintage was fun, fun, fun. It was warm but not blistering hot. It was sunny and lacked rain for extended periods of time, allowing us ample time to make decisions on pick dates and it will go down as a vintage that produced hedonistic wines in the best possible way. The trick to 2013 was to embrace the hedonism, and so we did. We hope you do too.

Tasting Notes

100% Gamache Vineyard Malbec. Plum, cardamom, strawberries and cassis flow to violets, fresh melon and peach fuzz. Cayenne and macerated raspberries dominate the finish on the nose. The acids on this wine provide not only a great backbone for ageing, but also a huge, salivating pop on the mid-palate and a long, bright finish. This wine is a food pairing wine. Tannins build slowly and evenly, lingering gently on the finish. Decant if opening through 2017. Malbec for the strong of heart.