

Minus Tide

2015 Malbec Alder Springs Vineyard, Mendocino



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Malbec

Alder Springs Vineyard

Mendocino

PRODUCED AND BOTTLED BY MINUS TIDE WINES
PHILO, CALIFORNIA

GOVERNMENT WARNING: (1) According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects. (2) Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery, and may cause health problems.

750ML CONTAINS SULFITES

ALC. 14.2% BY VOL.

Minus Tide: Cool-climate wines that showcase the distinct, coastal, and rustic winegrowing region of Mendocino, California.

Tasting Notes: With a floral nose of violet and blue fruits, the wine leads into a brambly, chalky palate with hints of pomegranate, chocolate, and baking spice. Marked by supple tannins and a velvety mouthfeel, it is well-integrated and complete, thanks to the extended barrel aging.

The Vineyard: Alder Springs Vineyard - Laytonville, Mendocino County AVA

Farmed by renowned winegrower Stuart Bewley, Alder Springs Vineyard is like no other vineyard in California. Located 12 miles from the coast, and without another vineyard near it for miles, this steep vineyard sits at elevations ranging from 1,700 to 2,700 feet. It is farmed meticulously at one cluster per shoot, resulting in wines with great concentration and complexity. The marine influence keeps the nighttime temperatures cool, helping to retain natural acidity in the grapes. Thanks to Stuart's pioneering decision to plant a vineyard on a remote, high-altitude hillside in the northerly town of Laytonville, the prestige of this site helped lead to the recognition of Mendocino as a world-class winegrowing region.

Winemaking: Native yeast. 100% destemmed. Punched down twice per day for gentle extraction. Barrel aged for 30 months in 10% new French oak. Unfined and unfiltered.

Vintage: 2015 was warm with lower yields, resulting in an earlier harvest of excellent quality.

Technical Details:

Composition: 100% Malbec

pH: 3.65

TA: 4.9 g/L

Brix at harvest: 24.5

Alcohol: 14.2%

50 cases produced