

SAWBUCK

2009 MALBEC

Appellation: Yolo County

Blend: 76% Malbec
13% Cabernet Sauvignon
11% Petit Verdot

Alcohol: 13.9%

TA: 6.45

pH: 3.89

Production: 4,000 cases

Wine Description

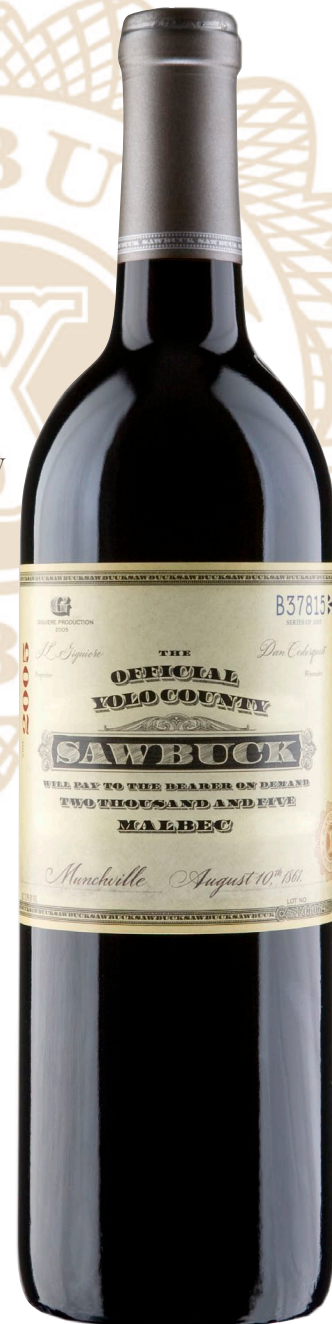
The Malbec is grown on the Matchbook Vineyard in the Dunnigan Hills where the warm weather and gravel soils promote juicy red and black berry flavors, cherry notes and touch of earthiness. Barrel aging adds aromas of toasted oak, apple pie and vanilla and flavors of cinnamon and nutmeg. This medium bodied red is layered with delightful flavors that pair nicely with appetizers of fig and goat cheese or lavender honey on Gorgonzola. A fun wine with pizza and pasta, too.

Brand Story

When owners John and Lane Giguiere started their first winery in 1983, they were young and enthusiastic with dreams much bigger than their bank account. The first years were financed by credit cards and hope, until they felt like they were down to their last Sawbuck before R.H. Phillips and Toasted Head became wine brands.

Winemaking Notes

The malbec grapes grown at our Matchbook Vineyard were harvested on two dates: September 11 at 25.6 brix from our heavily thinned vineyard section and September 14 at 24.6 brix from the lightly thinned section. 10% of the juice was bled off the skins of the first lot to concentrate flavors; the remainder was fermented with Assmannshausen yeast. The lightly thinned section was not bled and was fermented with native yeast. We pressed off the skins at dryness and aged the wine for 16 months in French and American oak barrels. We added cabernet sauvignon and petit verdot to improve mouth feel and increase depth.



GIGUIERE PRODUCTION
2004

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SERIES OF 2004

