

SAWBUCK

2005 MALBEC

Appellation: Yolo County

Blend: 76% Malbec
19% Cabernet Sauvignon
5% Syrah

Alcohol: 13.5%

TA: .65

pH: 3.96

Production: 2,250 cases

Wine Description

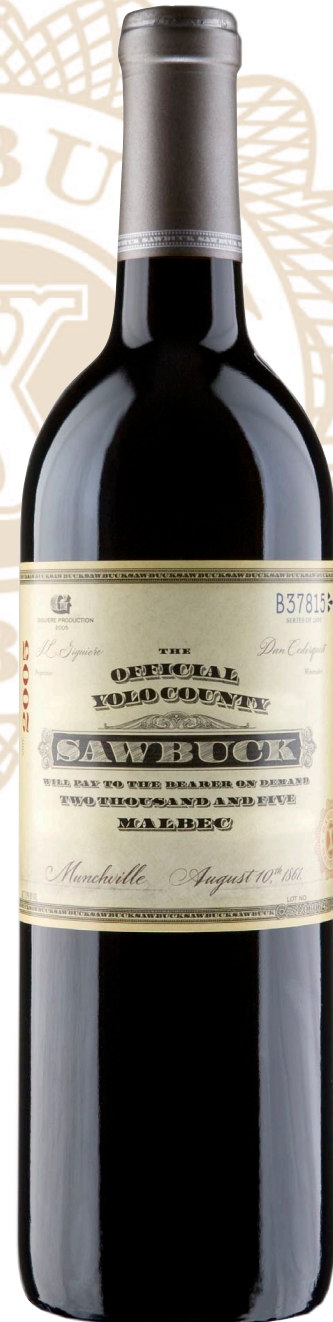
The Malbec is grown on the Matchbook Vineyard in the Dunnigan Hills. This warm, dry growing region brings out the juicy red apple and cranberry flavors of the grape. Cabernet Sauvignon from both the Chalk Hill and Lodi appellations add depth and structure, as well as some cocoa spiciness to the wine. We added Syrah from our Matchbook Vineyard for its raspberry and black cherry notes. This is a fun wine with lots of character, and easy to enjoy. Great with pizzas and pastas, and of course, anything grilled on the barbeque.

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

Our malbec grapes grown at our Matchbook Vineyard were harvested on October 1 in three separate lots. All three came in at 25 degree Brix and two of the lots were fermented with native yeast. We pressed off the skins at dryness, and barrel aged the fermented wine for 16 months in French and American oak barrels. We blended a little cabernet sauvignon and syrah to improve mouth feel and increase depth.



GIGUIERE PRODUCTION
2004

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SERIES OF 2004

