



# ELEVATION TEN

## 2016 Malbec

### Fair Play



#### TASTING NOTES

This French-style Malbec, grown in the high elevation of the Fairplay region, brings sophisticated blackberry and boysenberry scents with hints of violet and vanilla.

#### WINE MAKERS NOTES

This rich wine has a perfectly balanced acidity and finishes with a long smooth tannin. The 2016 varietal of Malbec was grown in a higher elevation in the Fairplay region at 2,600 feet. The grapes were grown in soil composed of decomposed granite, trained to grow in a vertical shoot positioning (VSP). The warm breezy afternoons with cool mountain nights provided the perfect climate to yield a delectable fruit. Bright blueberry and ripe pomegranate flavors make up the core of the palate supported with hints of clove, mocha and vanilla oak accents.

#### DETAILS

Varietals | Malbec  
Appellation | Fairplay  
Climate | Warm breezy afternoons with cool mountain nights  
Exposure | West-Facing Parcel  
pH Levels | 3.76  
Acidity | 5.5 g/L  
Trellis | VSP  
Pressing Technique | N/A  
Soil | Decomposed Granite posed granite for the Cab Sauv  
Picked | 26 Brix

Fermentation Containers | Small, open-top containers  
Fermentation Process | On Skins for 9 days then pressed into barrel for Malo-Lactic Fermentation  
Yeast | Prise de Mousse  
Aged | 20 months in French Oak, 40% New (medium toasted barrels), 60% Neutral  
Residual Sugar | Dry  
Vineyard | Dorado Canyon Vineyards