

JMC

J. McCLELLAND CELLARS  
MALBEC

VINTAGE: 2013

VARIETAL COMPOSITION: 100% MALBEC

APPELLATION: OAK KNOLL DISTRICT, NAPA VALLEY

WINEMAKER COMMENTS:

WINEMAKERS PAUL SCOTTO AND MITCH COSENTINO OVERSAW THE HAND-HARVESTING FOR OUR 2013 MALBEC THEN CHOSE STAINLESS STEEL FERMENTATION TO PRESERVE FRESHNESS. AFTER FERMENTATION WAS COMPLETE, THE WINE WAS TRANSFERRED TO A COMBINATION OF NEW AND OLDER FRENCH OAK FOR EXTENDED BARREL AGING. THE COLOR IS A DEEP CRIMSON WITH A WELCOME TONE OF BRIGHTNESS ON THE EDGE. WILD RED BERRIES AND CRANBERRY COME FORWARD ON THE NOSE COUPLED WITH NOTES OF ASIAN SPICE AND EARTH THAT LEADS TO A BOLD PALATE IMPRESSION FILLED WITH A PANOPLY OF RED AND BLACK BERRIES ACCENTED BY EARTHY NOTES. A RICH MOUTHFEEL, STRUCTURED TANNINS AND YOUTHFUL ACIDITY ROUND OUT THE MID-PALATE WHILE USHERING IN A LAYERED FINISH SHOWING SWEET BERRY FLAVORS WITH A TOUCH OF RED PLUM AND SPICE.

ALCOHOL: 14.4%

WINEMAKERS: PAUL SCOTTO, MITCH COSENTINO

