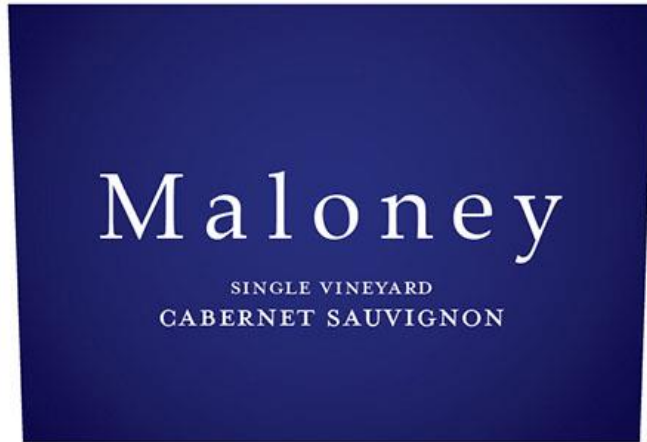


Maloney

2012 Elephant Mountain Cabernet Sauvignon



2012
ELEPHANT MOUNTAIN VINEYARD
RATTLESNAKE HILLS
15.5% ALC./VOL. • 750ML

Vineyard

Elephant Mountain Vineyard was first planted in 1995, and the block of Cabernet Sauvignon used here was planted in 1999. The vineyard sits high in the Rattlesnake Hills toward the western end of the Yakima Valley, starting at over 1300 feet in elevation and continuing to almost 1500 feet. Normally considered a "cool climate" vineyard, it has two advantages to help ripen the Cabernet Sauvignon; it sits well above the early frost line allowing the grapes a long hang time and it has a natural basalt outcropping which radiates heat back on to the grapes during the growing season.

Joe Hatstrup manages this vineyard, which has been in his family since it was first planted. Joe has spent the past two decades learning the intimate details of this site, tailoring the irrigation and nutrients to the different parts of the vineyard in order to yield optimal concentration and maturity as well as even ripening across the blocks.

The Numbers

Harvest Date: October 25, 2012

Harvest Analysis:

26.7 Brix 3.71 pH 3.2 g/l TA

Yeast Strain: NT-116

Days on the skins: 25

Cooperage: 50% New French Oak - Dargau & Jaegle
"House Cab", 50% Neutral barrels

Months in barrel, sur lie: 20

Bottling Date: September 4, 2014

Analysis at Bottling:

15.5% Alcohol 0.55 g/l VA

3.96 pH 5.4 g/l TA

26 ppm Free SO₂ 67ppm Total SO₂

92 cases produced

Winemaking

The grapes were destemmed, but not crushed, into a tank and allowed to cold soak for 3 days before the addition of yeast. The wine fermented to dryness over 25 days on the skins before being allowed to drain away from the skins for 24 hours. The remaining grapes were very lightly pressed, topping off the last of the barrels.

Dargau & Jaegle barrels were used for the new oak. They are produced using a water bending process which gives a softer tannin impact to the wine while elevating and adding "brightness" to the aromatics.

After going through Malo Lactic in barrel, the wine stayed on the ML lees for about 20 months, being racked only once before bottling.

The wine tested clean for detrimental microorganisms after aging, so it was bottled UNFINED AND UNFILTERED.