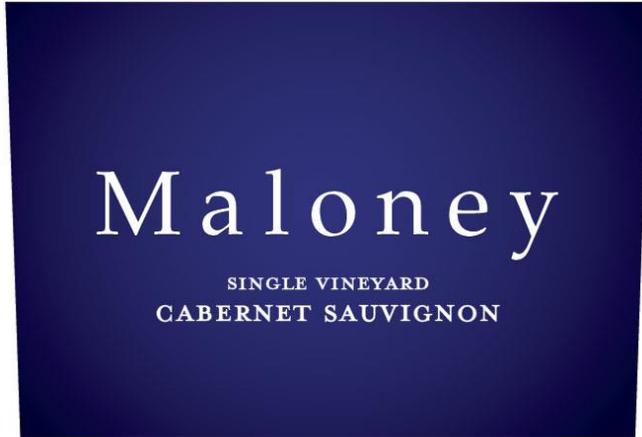


Maloney

2013 Scootenev Flats Cabernet Sauvignon



2013
SCOOTENEV FLATS VINEYARD
RED MOUNTAIN
15.0% ALC./VOL. • 750ML

Vineyard

One of two vineyards owned by Vinagium, Scootenev Flats rests at the lower elevations of Red Mountain. First planted in 2007, it gets its name from the Scootenev soil that makes up most of the vineyard, which is a coarse soil type that contains large pieces of broken stones. This soil imparts a very distinct character to the grapes grown there, which is passed on to the wines. Being on Red Mountain, this is definitely a "warm climate" site and tends to ripen quite early.

Vineyard manager Damon Lalonde has been managing the vineyard since it was first planted, and is far more concerned with practicing quality viticulture than he is with growing large tonnages. His approach to "smart viticulture" allows him extraordinary control over his canopy and berry sizes, which yields incredibly concentrated flavors in the grapes.

The Numbers

Harvest Date: October 3, 2013

Harvest Analysis:

25.7 Brix 3.84 pH 4.0 g/l TA

Yeast Strain: BM4X4

Days on the skins: 31

Cooperage: 67% New French Oak - Tonnellerie Le Grand "Rive Droite" Long, 33% Neutral Oak

Months in barrel, sur lie: 21

Bottling Date: August 5, 2015

Analysis at Bottling:

15.0% Alcohol 0.33 g/l VA

4.01 pH 4.9 g/l TA

23 ppm Free SO₂ 73ppm Total SO₂

71 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 31 days on the skins before being allowed to drain away from the skins for 24 hours. The remaining grapes were very lightly pressed. Unfortunately the press wine was not up to the same quality as the free run wine and was not included in the final blend.

Tonnellerie Le Grand barrels were used for the new oak. They are produced using a traditional "left bank" fire bending process, where the staves are bent slowly bent over a lower heat that preserves the tannins of the oak and contributes to the earthiness of the wine.

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