

REININGER

2014 Malbec

Walla Walla Valley



Blend

100% Malbec

Vineyard

Pepper Bridge

Cooperage

100% French
(31% new)

Bottled

July 2016

pH 3.67 T.A. 6.2 g/L

Alc. 14.5%

Production

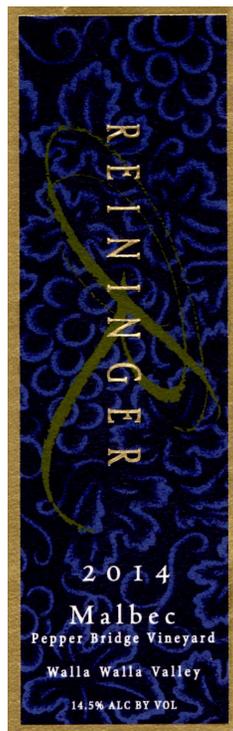
388 cases

A dense, dark garnet/purple bathes the glass with beautiful, translucent dark magenta legs. Ripe dark fruit displaying plum, cherry and blackberry jam braided with violet, vanilla and a hint of white pepper intrigue the nose. These flavorful notes are reflected on the palate while supported by a somewhat chewy, rich mouthfeel, very fine tannins and accentuated with a playful acidity that elevates the dark brambly fruit to the finish accompanied by elegant yet rustic minerality. Pair with bison, or grass fed beef and grilled vegetables. ~Chuck Reininger, Winemaker

REININGER

2014 Malbec

Walla Walla Valley



Blend

100% Malbec

Vineyard

Pepper Bridge

Cooperage

100% French
(31% new)

Bottled

July 2016

pH 3.67 T.A. 6.2 g/L

Alc. 14.5%

Production

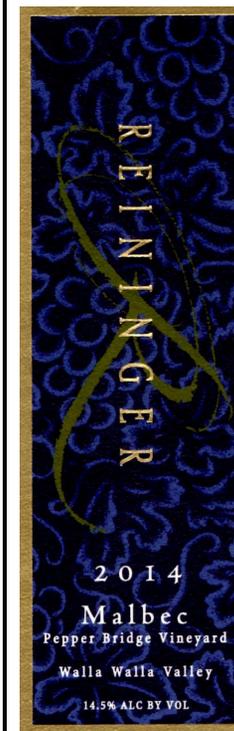
388 cases

A dense, dark garnet/purple bathes the glass with beautiful, translucent dark magenta legs. Ripe dark fruit displaying plum, cherry and blackberry jam braided with violet, vanilla and a hint of white pepper intrigue the nose. These flavorful notes are reflected on the palate while supported by a somewhat chewy, rich mouthfeel, very fine tannins and accentuated with a playful acidity that elevates the dark brambly fruit to the finish accompanied by elegant yet rustic minerality. Pair with bison, or grass fed beef and grilled vegetables. ~Chuck Reininger, Winemaker

REININGER

2014 Malbec

Walla Walla Valley



Blend

100% Malbec

Vineyard

Pepper Bridge

Cooperage

100% French
(31% new)

Bottled

July 2016

pH 3.67 T.A. 6.2 g/L

Alc. 14.5%

Production

388 cases

A dense, dark garnet/purple bathes the glass with beautiful, translucent dark magenta legs. Ripe dark fruit displaying plum, cherry and blackberry jam braided with violet, vanilla and a hint of white pepper intrigue the nose. These flavorful notes are reflected on the palate while supported by a somewhat chewy, rich mouthfeel, very fine tannins and accentuated with a playful acidity that elevates the dark brambly fruit to the finish accompanied by elegant yet rustic minerality. Pair with bison, or grass fed beef and grilled vegetables. ~Chuck Reininger, Winemaker