



2014 BRONCHO MALBEC

This wine comes full on like it's supposed to. Rich, powerful and explosive. Fresh cracked black pepper, white pepper, currants, plum and blackberry intertwined with cured meat, smoke, leather and cedar. Mouth filling and so F@% Yeah! It rocks!*

BLEND

100% Malbec

APPELLATION

Washington State

PRODUCTION

Yield: 2.1 tons per acre
Yeast: native
41 days on skins
50% new French barriques
21 months barrel-aged on lees

WINE ANALYSIS

5.2 g/L titratable acidity
4.01 pH
14.5% alcohol

UPC

184745005213

CURRENT & PAST SCORES

94+ Points, *Robert Parker's Wine Advocate*

"The inky colored 2014 Malbec Stoneridge Vineyard Broncho is a rocking Malbec that's up with the best from the state. Cassis, crushed rocks, graphite, pen ink and crushed rock notes give way to a big, ripe, sexy Malbec that expands on the palate. With plenty of ripe tannin and solid overall balance, I suspect it's going to keep for at least a decade."

93 Points, *Robert Parker's Wine Advocate (v2013)*

"Another terrific wine released under the Charles Smith label is the 2013 Malbec Stoneridge Vineyard Broncho. Made from 100% Malbec and aged mostly in neutral barrels, this beauty offers lots of black and blue fruits, violets, scorched earth and licorice in a full-bodied, concentrated, impeccably balanced profile. As a whole, the state hasn't really figured Malbec out, but this is a terrific wine and one of the best examples of the variety out there."

VINEYARD

The vineyards we work with are farmed using the most up to date sustainable practices.

Stoneridge (100%): Alluvial fan gravel bed, the site rests above the flood plain of the Columbia River. Under the topsoil is a layer of caliche and basalt 6-12" deep, creating a calcium and iron rich media that forces roots to struggle.

VINTAGE

2014 had an early spring and a wonderful, long summer with cool nights to help maintain great acidity in the grapes. Going into the Fall, temperatures cooled down quite a bit throughout the state, and we were able to hang the fruit for a long period of time before harvest. This combination allowed us to develop more complex flavors, while still maintaining the acidity to produce bright, focused wines.



SIXTO



WINES OF
SUBSTANCE

B. Leighton