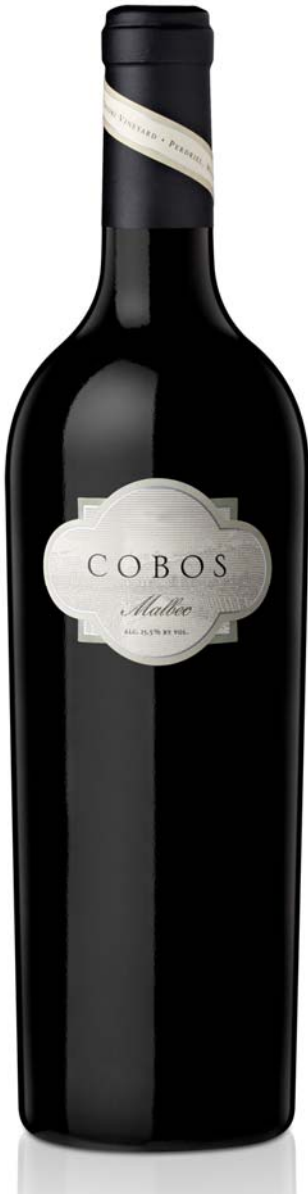


2008

COBOS

Malbec



Varietal Composition	100% malbec
Harvest	March 18; hand-harvested
Appellation	Perdriel, Mendoza
Vineyard	Marchiori Vineyard
Vine Age	Over 80 years
Soil	Upper strata of grey and white clay layered with sandy loam gives way to substrata of gravel and stone. Soils are low in organic material, alluvial, and very well drained.
Site	Northeast sun exposure; semi-desert climate at the foot of the Andes Mountains (2,900 feet)
Growing Season	Winter temperatures were colder than average with abundant snowfall, providing an excellent reserve of water for use during the warm growing season that followed. A small crop set of well-formed clusters saw early veraison due to a particularly hot, dry summer. Though temperatures cooled in February, March was warmer and allowed for slow, consistent ripening of the red varieties.
Yield	1.3 tons/acre
Primary Fermentation	Fermented in 8-ton closed-top stainless steel tanks
Maceration	4-to 5-day cold soak; 31 days total maceration
Secondary Fermentation	Native malolactic fermentation in barrel; 8 months to completion
Barrel Aging	18 months in 100% new Taransaud French oak
Bottling	December 21, 2009; unfinned and unfiltered
Tasting Notes	Profound, saturated inky bluish black colors paint the glass, leading to a riveting debut of plum, blueberry and black walnut aromas. Regal structure and intensity define the voluptuous, meaty texture and polished tannins. Flavors of <i>dulce de leche</i> , black fruits, clove and coffee bean build to an impressive crescendo. Mouth-coating yet fine-grained tannins grace the endless finish of this densely-textured portrait of 80 year old-vine malbec from Marchiori Vineyard. Alcohol 15.4%