

# FELINO

MALBEC



<b>Varietal Composition</b>	91% malbec 6% cabernet sauvignon, 3% syrah,
<b>Vintage</b>	2008
<b>Harvest</b>	March 19 through April 18; hand-harvested
<b>Appellation</b>	Mendoza, Argentina Vineyards in Luján de Cuyo and Valle de Uco
<b>Climate</b>	Semi-desert; 2,500 feet average elevation
<b>Growing Season</b>	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.
<b>Yield</b>	3.1 to 3.6 tons/acre
<b>Primary Fermentation</b>	Fermented with selected and native yeasts in 8 to 18 ton closed-top stainless steel fermentors.
<b>Maceration</b>	3 to 4 day cold soak; 15 to 18 days total maceration
<b>Secondary Fermentation</b>	Native malolactic fermentation in barrel; 4 months to completion
<b>Barrel Aging</b>	8 months in American and French oak barrels; 21% new
<b>Bottling</b>	February 2009
<b>Tasting Notes</b>	This powerful, firmly structured malbec is black/fuchsia in color and perfumed with wild raspberry and bittersweet cocoa. The palate unfolds in velvety layers of plum, currant and anise. Notes of white pepper and minerals accompany fine-grained tannins on a long, memorable finish. Alcohol 14.8%