

YOUNGINGLEWOOD

Ours are wines of place, built from the soil up. On our small, family owned and operated estate in St. Helena, Napa Valley, we use attentive, thoughtful farming with organic and sustainable methods. With old world non-interventionist winemaking techniques we translate the estate's character into wines of balance and grace.

2015 MALBEC

-Single Barrel Series-

These extremely limited production wines are produced based on vintage conditions. Individual barrels are selected to provide an alternative look at the Young Inglewood Estate. When available, they are offered first to the Friends of Young Inglewood.

TASTING NOTE: Think perfectly ripe blackberries, raspberries, and blueberries with hints of blood orange and black molasses and you'll have an idea of the myriad delights offered by Young Inglewood's 2015 Malbec. Vibrant and delicious, this wine is gulpable now, or, like all Young Inglewood wines, will age gracefully.

WINEMAKING: Our Malbec was hand harvested at night to take advantage of cooler temperatures. Hand sorted, destemmed and gently crushed berries, and a very small number of whole clusters were fermented together in an open-top vessel with punchdowns by hand 2-3 times a day for extraction. After primary fermentation was complete, the wine was sent to barrel. It spent 21 months in neutral French oak, with one racking during elevage.

VINEYARD: The Young Inglewood Vineyard is located on the benchland to the south west of Saint Helena. Deep gravelly loam soils from alluvial deposits that fan out from the nearby Mayacamas provide excellent drainage and contribute to the wine's classic aromatic and flavor profile.

VINTAGE NOTES: Warm temperatures in the late winter and early spring resulted in early bud break and bloom. Cool temperatures in May were followed by a warm summer with some intensely hot days in August and September. The grapes for our 2015 vintage were harvested so as to retain their acidity and delicate fruit flavors, qualities excellently represented in the wines.



TECHNICAL TEAM

WINEMAKER:

Scott Young
Jacky Young

STATS

RELEASE:

March 2018

ELEVAGE:

21 months
100% French oak

VITICULTURAL ADVISOR:

Steve Matthiasson

APPELLATION:

Saint Helena,
Napa Valley

VARIETALS:

Malbec

VUBEYARD MANAGEMENT:

Doug Hill

CASES:

50

ALCOHOL:

14.5%

