

# 2018 ESTATE MALBEC

YOUNTVILLE, NAPA VALLEY



APPELLATION:	Yountville, Napa Valley
COMPOSITION:	90% Malbec, 10% Cabernet Sauvignon
FERMENTATION:	Stainless steel tanks with 2-3 daily pumpovers
AGING:	60% New Oak (30% French, 20% Hungarian, 10% American)
ACID:	6.1 g/L
pH:	3.8
ALCOHOL:	14.3%
HARVESTED:	October 1 - 10, 2018
BOTTLING:	June 9, 2020

**WINEMAKER'S INSIGHT**  
Clos du Val's first vintage of Malbec showcases a beautiful ruby-purple color and vibrant flavors of blackberry, plum, and a hint of holiday spice. Rich, velvety tannins lead to a smooth and savory finish.

**HARVEST**  
2018 was a mild year with average temperatures below normal, providing a warm and extended growing season without the heat spikes we have experienced in recent years. The fruit was able to naturally mature all the way to November in some blocks, resulting in rich and beautifully balanced wines.

**HISTORY**  
Clos du Val, French for "small vineyard estate of a small valley," was founded in 1972 in the renowned Stags Leap District. The winery was first recognized for its Napa Valley Cabernet Sauvignon at the famed Judgment of Paris in 1976, establishing its place as one of Napa Valley's most iconic winery estates. Still family-owned today, Clos du Val farms 350 acres of estate vineyards in the Stags Leap District, Carneros and Yountville appellations and continues to craft wines of balance and complexity, showcasing the fruit from the outstanding terroir on which our estate lies.