# The Duckhorn Portfolio, St. Helena, CA ©. Must be 21+ Please enjoy responsibly.

# CANVASBACK

# 2021 WALLA WALLA VALLEY MALBEC

Home to many of the Pacific Northwest's oldest and most acclaimed vineyards, grapes have been grown in Walla Walla Valley since the 1850s. This opulent and beautifully structured Malbec is grown in deep, silt-loam soils that experience a dramatic swing between day and nighttime temperatures producing an extraordinarily plush Malbec, with energetic acidity and supple, flowing layers of blackberry, blue plum and cocoa.

### **VINTAGE NOTES**

The 2021 vintage will be famous for its warm growing season and its drought conditions, which combined to produce historically low yields. While budbreak was two weeks ahead of normal thanks to a warm, dry spring, blustery weather during flowering caused some shatter leading to very low yields. A late-June heatwave led to incredible phenolic development, while a second heatwave during veraison spurred the vines towards early ripening. Harvest started early, with ideal weather throughout September and October, and concluded two weeks ahead of schedule without any pressure from frost or rain. With average Cabernet Sauvignon yields in Walla Walla Valley of just 1.4 tons per acre, our 2021 wines display incredible power, ripeness and intensity.

## WINEMAKING NOTES

Embodying the luxurious beauty of the finest Walla Walla Valley Malbec, this intensely aromatic wine beckons with inviting layers of bramble, huckleberry and fresh blueberry, as well as hints of ginger, juniper and crushed cedar leaves. On the palate it is rich and indulgent, with a full-throttle mouthfeel and plush, fine-grained tannins carrying the lush fruit and spice flavors to a long, robust finish.

### WINEMAKING

**APPELLATION** Walla Walla Valley

**VINEYARDS** Les Collines

VARIETAL COMPOSITION 83% Malbec, 17% Cabernet Sauvignon

OAK PROFILE & AGING Aged 15 months in 100% French oak

30% new, 70% neutral

KEY COOPERS Sylvain

ALCOHOL 14.5%

PH 3.86

ACIDITY 0.58 g/100 ml

ADDITIONAL INFORMATION From Blocks 44 and 05 from Les Collines

> Vineyard, and macerated 18 days in open top tank, this lot showed astonishing color and phenolic

concentration from day one.

