



Located in the beautiful Uvas Valley, we are a small family-owned and operated winery. Our passion for farming and love of wine stems from the generations that came before us. Raise a glass and celebrate good times with the ones you love, Živjeli! (jeev-ye-lee: Let's Live)

**2021 Malbec
Carbonic Maceration
Santa Clara AVA**

Location: Malbec sourced from our estate vineyards in the Santa Clara AVA located in the Central Coast. Clone 9 on rootstock SO4, planted originally in 1990 and grafted over to Mourvedre in 1996.

Winemaking: The grapes were hand harvested on September 11, 2021. Grapes were loaded whole bunch, uncrushed into a tank. The tank was then filled with CO2. Carbonic maceration lasted 12 days then the wine was pressed. Primary fermentation continued in stainless steel. After malolactic fermentation in the barrel, the wine aged for 9 months in stainless steel.

Tasting Notes: Inspired by the quaffable wines of Beaujolais, yet a fun twist using Malbec from our Estate. This wine is definitely not shy! A pop of aromas including raspberries, blueberries, and fresh flowers. The wine is light bodied with really bright acid contrasted by chewy tannins.

Pairing: Sweet bar-b-q, grilled asada, pork roast or grilled pork, rosemary crusted chicken and potatoes. Empanadas or an array of cheese and charcuterie. This is a great summer wine. Try it lightly chilled.

Cases Produced: 100

Technical Data:

11.50% ABV

3.74 pH

***Dorcich Family Vineyards
Winery & Tasting Room***

11775 Watsonville Road, Gilroy, CA 95020

Reservations Required - 408-686-4141 or info@dorcichfv.com

www.dorcichfamilyvineyards.com/visiting-us/