

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 across the board. The average temperatures were below normal providing a warm and extended growing season without the heat spikes we have experienced in recent years. Instead of rushing to harvest we let fruit naturally mature all the way to November in some blocks. The crop was also quite large with bigger than usual clusters that despite thinning of the fruit also pushed back the harvest dates. Overall, the quality and quantity is very high which is a winning combination that we have not seen since 2012 or maybe even 2007.

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.