



Winemaking

Cabernet Sauvignon

Our primary goal is to make our wine representative of the character of the Stags Leap District Appellation. Our grapes are hand harvested in the vineyard at dawn. As they are spread out on the sorting table they are still cold from the nighttime temperatures and only the finest clusters are de-stemmed and make their way to the fermentation tank. The grapes will rest for several days in the vats to benefit from a “cold soak”, extracting beautiful fruit character from its own pure juice and skins.

As fermentation begins, the grapes will slowly pick up heat and the skins will begin to rise to the top of the fermentation vessel. In the early stages, we will gently pump the juice back over the skins to give the fermentation plenty of air and allow for excellent contact between the juice and skins. During peak fermentation activity, we may do the process several times each day and employ such practices as delestage, where we remove all of the juice from the tank to allow for complete extraction before returning the free run juice to the grape skins.

Following fermentation we will gently drain the free run juice from the tank and move the wine to French oak barrels. Here, the wine will undergo malolactic fermentation at cave temperatures as they age. The wine is generally racked or removed from the barrels every 3 months to allow the wine to temporarily breathe in tank before it is returned to barrel. After about 22 months in barrel the wine is ready to be bottled where it will then age for an additional year and a half before being offered.

Sauvignon Blanc

Our 2012 Sauvignon Blanc was crafted in the most traditional style of winemaking. Hand harvested and gently whole cluster pressed, the juice was collected and moved directly to barrel. We have used neutral barrels, meaning no sensory influence from the oak, but the barrel provides us with the perfect vessel to allow each small lot to ferment with indigenous yeast and benefit from direct lees contact and battonage. We also find the barrel to be perfect for proper aging of the Sauvignon Blanc, which is bottled after seven months.

Pinot Noir

We have an addition to our artisan wine family, 200 cases Sonoma coast Pinot Noir which is scheduled for release in March 2015.

After a long search for premium fruit, our winemaker, Robbie Meyer, successfully secured the grapes for our newest 2013 vintage. Please take a minute to read Robbie's comments below regarding the vineyard, this fruit, and our newest wine in the barrel.

"The 2013 vintage is shaping up to be equal to the already highly acclaimed 2012 vintage. What better time to introduce our newest addition to the Malk Family Vineyards portfolio.

We were fortunate enough to acquire some of the best Pinot Noir grapes available from the Sonoma Coast appellation. For those of you in-the-know, the vineyard is in the Fort Ross-Seaview area — what some people might call the "true Sonoma Coast." These vineyards are planted in a perfect location for Pinot Noir, on the hillsides overlooking the ocean with cool maritime breezes and warm sunny days.

At the beginning of 2013, we harvested our grapes and were thrilled with our fermentations, watching this elegant wine develop in barrel. The 2013 vintage won't be bottled until next year; we can't wait to share the results with you!"