



Herrera

2015

VICTORIA MALBEC

COMPLEX • INTROSPECTIVE • ROBUST

STARTING IN THE VINEYARD

The 2015 vintage started with an unseasonably warm late winter and spring, which led to early bud break. However, in May a cold snap destroyed many of the flowers which led to shatter (uneven fruit set). Additionally, there were drought conditions and thus all of this amounted to a very early harvest of remarkably low yields but very high quality.

TO THE CELLAR

Rolando loves Malbec due to its “extreme” personality. This wine is aged in 100% new French oak for 28 months, at which point the fruit, tannins, and oak are in perfect harmony.

IN YOUR GLASS

This deep ruby wine fills the nose with vibrant aromas of dark fruits, blueberry pie, cassis, dried rosemary, and hints of chocolate and coffee. Rich, round, and harmonious on entry, the wine is concentrated, yet supple, with flavors of plums, figs, cinnamon, and mocha. The finish is endless.

Vintage 2015

Varietal 100% Malbec

Appellation Oak Knoll

Vineyard Linda Vista

Oak 100% New French

Aging 28 months

Alcohol 14.5%

ON YOUR TABLE

Try with prime rib, a classic dish for Malbec. The boldness of the wine can stand up to strong textures of the meat. Or pair with slow-cooked pulled pork and be generous with the BBQ sauce! For a cheese course, try a sharp cheese such as aged cheddar.