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**Harvested; Bottled**

10/1/13; 6/3/15

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**Appellation**

Fair Play

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**Varietal(s)**

Malbec

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**Brix at Harvest**

24.7

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**Quantity**

200 Cases

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**Alcohol**

14.2%

## Chui Vineyard Reserve Malbec

2013 Charles B. Mitchell Vineyards

### Winemaker's Notes

Malbec grapes tend to have an inky dark color and robust tannins and are known as one of the six grapes allowed in the blend of red Bordeaux wine. The French plantations of Malbec are now found primarily in Cahors in southwest France. It is increasingly celebrated as an Argentine varietal wine and is being grown around the world.

Known as Auxerrois or Côt Noir in Cahors, it is called Malbec in Bordeaux and Pressac in other places. Malbec is blended with Merlot and Tannat to make dark, full-bodied wines, and more recently has been made into 100% Malbec varietal wines.

The Malbec grape is a thin-skinned grape and needs more sun and heat than either Cabernet Sauvignon or Merlot to mature. It ripens mid-season and can bring very deep color, ample tannin, and a particular plum-like flavor component to add complexity to claret blends.

As a varietal, Malbec creates a rather inky red and intense wine, so it is also commonly used in blends, such as with Merlot and Cabernet Sauvignon to create the red French Bordeaux claret blend.

This Charles B. Mitchell Reserve Malbec will enhance with bottle aging of at least 6 months to 8 years.

**Food Recommendations:** Grilled or roasted beef tenderloin, lamb, chicken, salmon, tuna, olives, mushrooms, grilled foods, meats with mild spices.

### Charles B. Mitchell Vineyards

Charles B. Mitchell has been producing award-winning wines in the Sierra Foothills for over 20 years. In the early 2000s, he purchased the original UC Davis test plot and started to carefully tend our grapes to create some of the area's premier Zinfandels. After discovering the true potential of the region, Charles was instrumental in creating the thirty-three square miles known as Fair Play into an established American Viticultural Area.