

REGION: La Consulta, Valle de Uco, Mendoza.

VINEYARD: 73-year-old, self-rooted vines in alluvial sand and clay soils.

ELEVATION: 3,000 feet.

YIELD: 2.5 tons per acre/42 hectoliters per hectare.

This ADELANTE® Malbec originates from our vineyard, Don Eugenio, in La Consulta, Valle de Uco, one of Mendoza's coolest grape growing regions.

→ THE 2017 GROWING SEASON

Typical dry weather delivered intensely flavored grapes, but lower yields due to a spring frost. Harvest was calm without major heat spikes, resulting in higher than normal acid and concentration levels. This was especially true in the prime districts of the Uco Valley.

→ THE STYLE

As usual we were one of the first to pick in La Consulta. We do this to make a wine that retains freshness and acidity, allowing the spice in Malbec to express itself. Our goal is to achieve elemental balance along with richness to match a wide range of foods from a wide array of meat dishes, pastas, and Mediterranean fare.

→ THE WINEMAKING

The winemaker, Ray Kaufman, employed a cold soak of three days, native yeast fermentation, followed by natural malolactic fermentation; no SO² was added until the malolactic fermentation was complete. After ML fermentation, the wine was pressed and aged in traditional cement tanks then in 20% new and 80% old French oak.

→ THE WINE: A Nuanced Malbec

Malbec is known for its dark color and concentrated character. The 2017 Adelante Malbec is more nuanced. The blue (blueberry) fruit is accented with a fresh raspberry flavor which combines into a classical expression of fruit along with the spice element of Malbec. The wine has ample structure and body to give length to the finish.

→ WHAT PEOPLE ARE SAYING:

Santiago Achával-Ferrer - Founding partner-winemaker of Achával-Ferrer, Mendoza: "Another favorite winemaker is Ray Kaufman (Adelante). He taught me the simplicity of allowing nature to express itself."

Larry Stone: "Patrick Campbell and Ray Kaufman have every reason to be proud of their legacy". [Ray made wine at Laurel Glen Vineyard for 23 vintages]





