

# McNEIL WINES / WINES THAT DELIVER

WINE  
2003 COYA MALBEC  
OAKVILLE



## COYA

*Malbec*

2003

**Appellation:** Oakville  
**Composition:** 100% Malbec  
**Residual Sugar:** dry  
**Total Acid:** 0.61 g/100 ml  
**pH:** 3.6  
**Alcohol:** 14.3  
**Maturation:** 18 month into 80% new French Oak barrels  
**Production:** 300 cases

**Vineyard:** 2 acres of Malbec in the renowned Oakville District of Napa Valley, evenly planted with clones 4, 6 and 8. Yield is naturally low at about 2 tons/acre. The soil, a mix of alluvial clay and the ever-present volcanic influence of the Napa Valley produces wines of great strength and complexity.

**Harvest:** Harvest 2003 was a great one for Malbec. Weather conditions were almost perfect for fruit maturation. We hand-harvested the clusters into small containers (20Kg), during the 3rd week of September 2003, when the grapes achieved optimum flavor/phenol maturity.

**Fermentation and Aging:** Grapes were brought to the winery early in the morning. Fermentation was conducted at low temperature to preserve the aromas. Following fermentation, we gave the wine 25 days of extended skin contact to naturally soften tannins and enhance the lush varietal character. After gently pressing, we transferred the wine into new french oak barrels to undergo malolactic fermentation. Wine was aged for 18 months in barrels and gently racked barrel-to-barrel achieving natural clarity. The wine was bottled unfinned and unfiltered to fully retain the silky, complex flavors.

**Tasting notes:** Dark, crammed with plum, blueberry, chocolate and graphite flavors, supported by riveting acidity. The super long finish keeps pumping fruit showing both power and elegance. Well integrated tannins with plenty of muscle but some real refinement as well. Bottle aging will develop and enhance the bouquet of this wine.