



CROCUS

PRESTIGE 2012

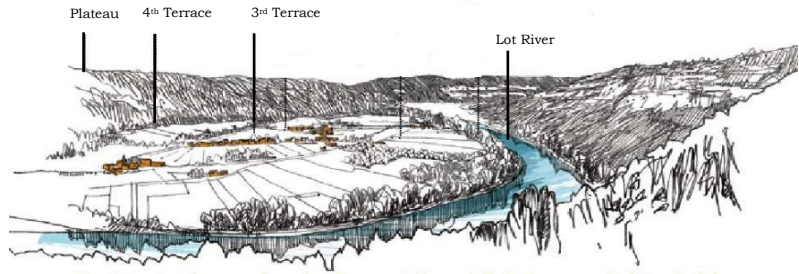
Malbec de Cahors

One of Cahors' strength is its great diversity of soils. There are 9 generally recognized broad terroirs with a large palette of microclimates to give added nuance to each vineyard, each block. By creating this wine, Paul and Bertrand Gabriel look to highlight the expressions of select terroirs of the Lot valley.

| Terroirs | Plateau | 4th Terrace | 3rd Terrace |
|---|---|---|--|
| Geologic time (Million yrs ago) | 2 nd stage of the Jurassic (157.3 to 152.1) | Quaternary (2.6 to now) | Mindel (0.7 to 0.5) |
| Soil | Kimmeridgian limestone rocks, iron-rich red clays | limestone screes, gravels, very ancient alluvial deposits | pebbles, clay, sand, iron concretion, very ancient alluvial deposits |
| Avg. Elev. (ft) | 980 | 788 | 558 |
| Wine profile | structure, energy | red fruits, hints of rustic earthiness | bold black fruits, supple tannins, roundness |

Vineyard

- Guyot-pruned to one arm
- High density planting 12,350 vines/ acre (5000 vines/ ha)
- 2.2 tons per acre (40 hl/ ha)
- Low-input methods "lutte raisonnée"; dry-farmed



Growing Season

A warm spring followed by a cold and rainy June. August was dry, and a mild autumn helped to achieve fruit ripening, giving well balanced fruit.

Winemaking

- 100% Malbec
- Hand harvest October 22th – 27th
- Fruit selected from the plateau, the 3rd and 4th terrace
- 3-day cold soak, 22-days total maceration
- Fermentations in small stainless steel tanks
- Cap management via pump-over and "delestage"
- 18 months in 50% new, 50% single use French oak

Tasting Notes

Deep ruby color. Intense aromas driven by black cherry and blueberry, with a hint of coffee bean, vanilla, and chocolate. The palate offers dried herbs, plum, black pepper, dark chocolate and warm blueberry pie. A rich palate with well integrated tannins, this wine expresses intensity, power and elegance.

Production: 1,400 cases

