



# CROCUS

## L'ATELIER

<b>Vintage:</b>	2012
<b>Harvest:</b>	October 22 <sup>nd</sup> to the 27 <sup>th</sup>
<b>Vine age:</b>	14 to 40 years
<b>Vines:</b>	100% malbec; Guyot-pruned to one arm; high density planting
<b>Yield:</b>	2.2 to 2.7 tons per acre
<b>Terroirs:</b>	<p><b>Plateau:</b> Above the valley, limestone rocks-on iron-rich red clays over calcareous. Enhances the finesse, length, and red fruit notes.</p> <p><b>Foothill:</b> Formed from eroded materials from the plateau just above it, a combination of silt, limestone and clay. Components of volume, sucrosity and black fruits.</p> <p><b>Upper terrace:</b> Just below the foothill, composed of ancient alluvial deposits of clay and silt. This fruit contributes components to the structure, with floral notes and tannins.</p>
<b>Farming:</b>	Low-input methods “lutte raisonnée”; dry-farmed.
<b>Vinification:</b>	Fermentation in small 1.5-ton stainless steel tanks. 3-day cold soak. Punch-downs and pump-overs for optimal soft tannin extraction. 22 days total skin contact.
<b>Barrel aging:</b>	18 months in 5000L French oak foudres.
<b>Production:</b>	2,800 cases
<b>Tasting Notes:</b>	Black violet with amethyst glimmers on the edge. Bright and floral nose, with rose petals, huckleberry pie, black plum skin and a hint of fresh cracked pepper. Expansive, juicy palate with huckleberry, raspberry and black cherry, finishing with a slate-like minerality. Weighty and well-structured, with chewy tannins.

