



CROCUS

L'ATELIER 2014

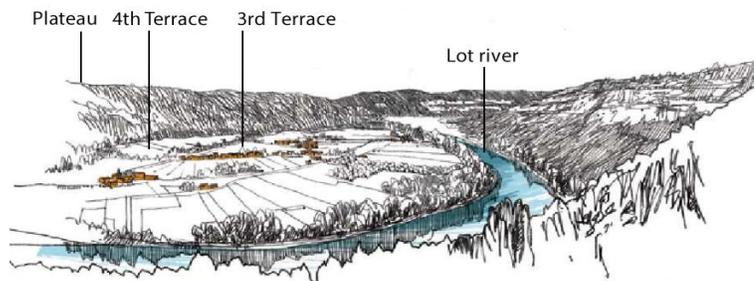
Malbec de Cahors

L'Atelier refers to the artisan's 'workshop', where skill, creativity and passion make art. Inspired by the diverse palette of Cahors terroirs, Hobbs and Vigouroux craft this wine from the vineyard deftly revealing a Malbec of structure and elegance, singular to these ancient soils.

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)
- 2.6 tons per acre (50 hl/ ha)
- Low-input methods "lutte raisonnée"; dry-farmed



Growing Season

Spring provided ideal conditions for flowering. Weather-wise, summer was quite autumnal; however, in September the Crocus vineyard sites experienced a sunny, dry Indian summer (with a record number of sunny days), with a marked thermal amplitude, ideal for optimal maturity and vine health.

Winemaking

- 100% Malbec
- Hand harvested October 1st - 13th
- Fruit selected predominantly from the 4th and 3rd terrace
- 3-day cold soak, 25-days total maceration
- Fermentations in stainless steel tank
- Cap management via pump-over and "delestage"

Tasting Notes

A nearly opaque wine with purple tints, offering a bright and harmonious nose redolent of Morello cherry, black plum and blackberries with a hint of ash and leather. The expansive palate is alive with fresh fig, raspberry and redcurrant finishing with earthy tannins with a touch of freshly cracked pepper. A rustic and well-structured wine, befitting to pair with a variety of cuisines.

Production: 5,750 cases (bottled in August '16)

