

Andrew Januik
Uco Valley Argentina
MALBEC
2017

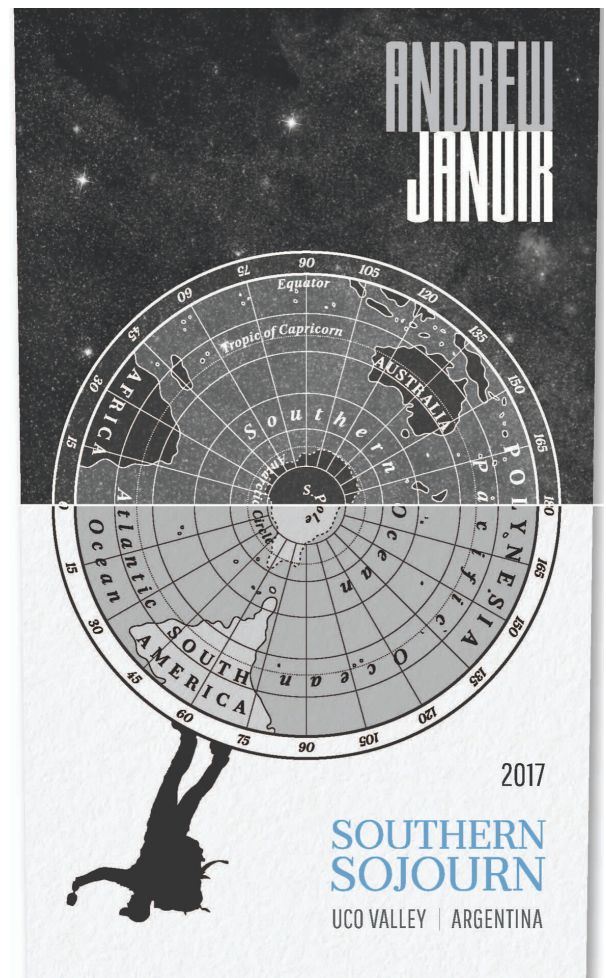
TASTING NOTES

This deeply violet wine offers intense aromatics of dark fruit and earth. The finely textured front of the palate introduces a wine with immense structure. It shows classic Malbec characteristics of plum and dark cherry but has an expressive note of minerality. This high elevation wine will linger for ages, both on the finish and in the cellar. Drink from now until 2037.

WINEMAKING

- Grown at an elevation of 3600 feet, the vineyard maintained low yields of approximately two tons per acre.
- The grapes went through two levels of sorting. The first round of sorting was removing any whole clusters that did not appear to be at the level of quality I was looking for. The second round was removing any overripe or green grapes after the clusters had been destemmed.
- The grapes were fermented on their skins for 16 days, utilizing extraction techniques from both Washington State and Mendoza.
- Aged for 22 months in new French oak barrels.
- The wine is unfiltered and unfined to maintain as much of its high elevation Argentine character as possible.

Case Production 400 **SRP: \$45.00**
Blend 75% Malbec
25% Cabernet Sauvignon



THE SOUTHERN SOJOURN STORY

From an early point in my winemaking journey I knew that being a part of the global wine community was important to me. Not only the ability to try so many brilliant wines from around the world but also to experience the culture of these places through the wine and the people making them. Making this global community a larger part of my life was both more difficult and more rewarding than I could have imagined.

In 2015 I decided to spend three months working a harvest in Mendoza, Argentina. The three months were transformational both as a winemaker and person looking to experience new things. After months spent forging new friendships and learning exciting ways to make very different styles of wine I knew that I would be back soon. The following year I spent a couple of months doing the same but in South Africa. The two experiences couldn't have been more distinct from each other but equally invaluable.

After two harvests of collaboration and learning from great winemakers I knew the natural next step was to fulfill the dream I'd secretly kept for many years of making wine of my own abroad. I'd become especially passionate about luxury Malbec from Mendoza, more specifically Malbec from the high altitude vineyards in the Uco Valley. The wines were like nothing I'd had anywhere else and I believe when grown and made correctly are the finest and truest expression of Malbec in the world. With some help from friends in Mendoza I found a place to make my wine and some incredible vineyard sources in the Uco Valley.

In March of 2017 I packed a bag and went south, not fully knowing what I was getting myself into! Luckily, I had some great help from a young, aspiring winemaker (who also happens to be my cousin) Tommy Bigelow. The two of us had an unforgettable experience, which included many challenges we'd never previously expected or experienced. The goal all along has been to make wines that merge the principles of Washington State and Argentine winemaking, staying true to my roots from home while embracing the things that make wines from Mendoza so special. I believe the 2017 Southern Sojourn reflects the blending of these aspirations.

The name, "Southern Sojourn," felt appropriate as these sojourns to the Southern Hemisphere have been life-changing and something I eagerly look forward to every year. Thank you so much to everyone for the support and excitement over the years and I hope you enjoy this wine!

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