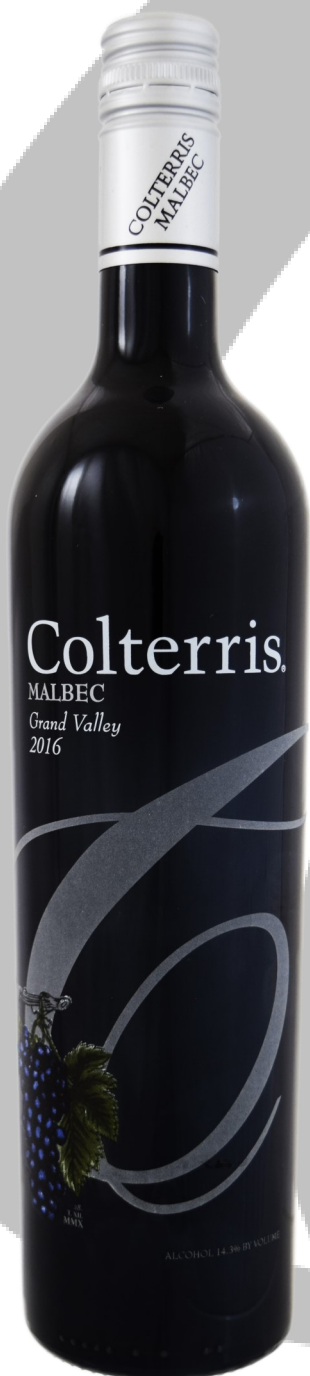


COLTERRIS WINERY

Founded in 2010, COLTERRIS is family-owned and operated in the Grand Valley AVA, Palisade, Colorado. The name COLTERRIS means "from the Colorado land."

Colterris Estate Wines will always be produced 100% from our family vineyards.

Situated along the Colorado River, the high-altitude meso-climates and volcanic soils of our vineyards contribute to the rich color, intense fruit flavors and robust character that make COLTERRIS wines unique.



Colterris® MALBEC

Grand Valley
2016



WINEMAKER NOTES

Deep aromas of ripe raspberry and blueberry are joined by delicate violet floral notes, with a trace of mocha and cinnamon spice. This wine has well-integrated tannins, bright acidity and a velvety concentrated structure. Matches well with grilled steaks, charcuterie, rich cheeses, burgers, and beef burritos.

VINEYARD DETAILS

54% Katie's Vineyard Malbec, Clone 9, Planted 2011
40% Cliffside Vineyard Malbec, Clone 9, Planted 2011
3% Riverside Vineyard Cabernet Sauvignon, Clone Unknown, Planted 1991
3% Cliffside Vineyard Cabernet Sauvignon, Clone 4, Planted 2000

PRODUCTION NOTES

The 2016 vintage represents the first time we've combined high elevation Malbec from Katie's Vineyard on East Orchard Mesa (*sweet tannins, rich concentrated mouthfeel, trace of cocoa*) with Malbec from the lower elevation Cliffside Vineyard near the winery (*round, ripe juicy red and dark fruit flavors*). A small amount of Cabernet Sauvignon was blended in to add more structure and elegance. The wine was aged in French and American oak barrels for 14 months and bottled in January 2018.

TECHNICAL DATA

Varietal Composition: 94% Malbec, 6% Cabernet Sauvignon

Appellation: Grand Valley AVA

Harvest Dates:

Katie's Vineyard Malbec, Clone 9, 10/13/2016

Cliffside Vineyard Malbec, Clone 9, 10/11/2016

Riverside Vineyard Cabernet Sauvignon, Clone Unknown, 10/19/2016

Cliffside Vineyard Cabernet Sauvignon, Clone 4, 10/21/2016

Winemakers: Bo Felton and Justin Jannusch

RS: 0.0 g/l **ABV:** 14.3% **pH:** 3.70 **TA:** 5.4 g/l