



# CROCUS

MALBEC de CAHORS  
Appellation Cahors Contrôlée

<b>Vintage</b>	2011
<b>Harvest</b>	Hand-harvested on September 29 <sup>th</sup> and October 1 <sup>st</sup>
<b>Vine age</b>	14 to 40 years
<b>Vines</b>	100% malbec; Guyot-pruned to one arm; high density planting (5000 vines per hectare)
<b>Yield</b>	2.2 to 2.7 tons per acre
<b>Terroirs</b>	<p><b>40% Plateau:</b> Above the valley at 980 feet, calcareous rocks on iron-rich red clays over Kimmeridgien limestone flagstone. Enhances the finesse, balance and soft tannins. It gives black pepper and spices with black fruit flavors.</p> <p><b>20% Foothill:</b> At 650 feet, it's formed from eroded materials from the plateau just above it and ancient alluvium, a combination of clay gravel soil, limestone and pebbles. Components of ripeness fruits and elegant wines.</p> <p><b>40% Upper Terrace:</b> Just below the foot hill at 450 feet, composed of ancient alluvial deposits of clay and pebble. This fruit contributes components to the richness (suitable for aging), with red fruit and meaty notes.</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. Total skin contact 25 days.
<b>Barrel aging</b>	18 months in 50% new, 50% single use French oak barrels
<b>Production</b>	15,000 bottles
<b>Tasting Notes</b>	Deep purple, with touches of fuchsia on the rim. An intense malbec displaying aromas of red cherry, blueberry, rose petal, ripe Italian plum, black licorice and spice box. The palate is concentrated and bright, cascading with focused flavors of black cherry, red plum, milk chocolate, talc and hints of butterscotch and star anise, supported by fine-grained tannins.

