



CROCUS

L'ATELIER 2018

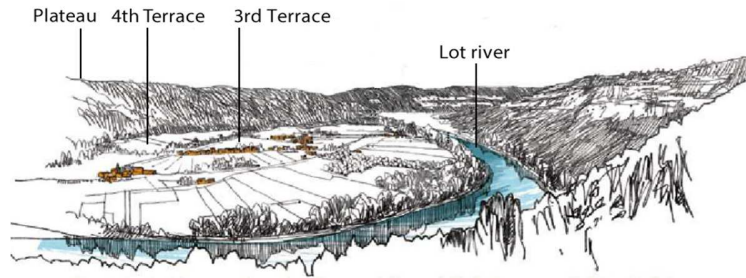
Malbec de Cahors

An international partnership between Paul Hobbs and Bertrand Gabriel Vigouroux, Crocus raison d'être -to redefine Malbec from its Cahors birthplace. 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)
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

The wet spring allowed the vines to have a health growing during a dry and hot summer. September and October had the ideal conditions to complete grape's ripening process. Harvest began in our plateau vineyards at the end of September, where berries were earlier concentrated, ending during the first half of October, when we picked our 4th and 3rd terraces.

Winemaking

- 100% malbec
- Harvested September 27, October 3 & 10
- Fruit selected predominantly from the 4th and 3rd terrace
- 3-day cold soak, 19 days total maceration
- Fermentations in stainless steel tank
- Cap management via pump-over and 'delestage.'

Tasting Notes:

Dark garnet color. Fresh violet, cherry blossom, red and black fruit such as Burlat cherry and blackcurrant jam, finishing with a soft hint of spices. The palate is smooth, giving black cherry, fresh raspberry and ripe blueberry flavors. Its persistence ends with firm tannins and bright acidity.

Production: 5411 cases (bottled in February '20)

