

THE SHOW

BIELER | GOTT | SCOMMEGNA

MALBEC

MENDOZA ARGENTINA
2018



ABOUT

There is, perhaps, no greater inspiration for a winemaker than nature itself. Joel Gott, Charles Bieler and Roger Scommegna—a trio of adventure seekers and wine crafters—look to some of the world’s most dramatic backdrops to create the multi-dimensional wines of The Show.

WINEMAKING

About 1/3 of the wines was aged in new French oak, while the rest in concrete. Half the Uco fruit was fermented on its own, a portion of that with native yeast and all with extended time on the skins. The other half was co fermented with Cabernet Sauvignon from Lujan de Cuyo. Cabernet Sauvignon ripens later than Malbec, so to get the two to ripen at the same time to co ferment required cold site Malbec and warm site Cabernet Sauvignon. In each case we left the wine on its skins for a week or more after each went dry to extract more. The press fractions of the wine were so interesting texturally that we kept them all in.

TASTING NOTES

A deep red, nearly purple color, with aromatics of dried herbs, blue fruit and blackberry, with notes of black pepper. Quite brooding, but pure and focused. The velvety tannins are super integrated and smooth, but with terrific balance and finish that gives it unusual length in the palate.

VINEYARDS

This is new sourcing from nearly a decade of learnings from winemaking in Mendoza, so we decided to reset our vineyard sourcing programming with a goal of bringing more structure and more black fruit to the wine. To do that, we sourced more fruit from the Uco Valley, a higher elevation area that very much reminds us of the soil and climate in Eastern Washington (where Charles Bieler makes his Charles & Charles wines). The elevation makes for cooler nights and slower ripening and structure. The rest of the wine comes from Lujan de Cuyo, Agrelo and eastern Mendoza.

ALCOHOL: 13.8% v/v

VARIETAL: 92% Malbec 8% Cabernet Sauvignon

When nature puts on a show, you just have to watch.