



BERESAN WINEMAKER'S NOTES  
2007 MALBEC  
WALLA WALLA VALLEY  
100% MALBEC

Our 2007 Malbec fruit came from our Pepper Bridge (50%) and Stone Valley (50%) Vineyards. This combination provides old river bed soil character of an earthy, mineral finish, with the fruit strength of old vine qualities of Pepper Bridge. The wine shows big bright berry fruit flavors and hints of white pepper and spice.

The wine was aged for 21 months in 30% new French oak and 70% neutral barrels. The wine will be bottled for 4 months prior to release.

The 2007 season started out very typical, with mild weather during bud break and spring growth. Bloom period was warm and consistent for great fruit development. Once again we had a long hot summer for good growing conditions. Fall conditions were perfect for flavor development.

The crushed grapes were fermented in small 1-ton stainless steel bins. Punch down was performed 2-3 times daily, followed by pressing and malolactic fermentation in barrel. The wine was racked every few months during the aging process.

## WINE SPECIFICS

Varietal(s):	Malbec
Vineyard(s):	Stone Valley Vineyard, Pepper Bridge Vineyard
Appellation:	Walla Walla Valley
Harvest Date:	October 9, 2007
Brix at Harvest:	24.6
Total Acidity:	0.57
Finished Alcohol:	14.2 %
Total Production:	225 cases
Release Date:	March 1, 2010
Retail	\$29.00

Waliser Winery, LLC dba Beresan  
4169 Pepper Bridge Rd.  
Walla Walla, WA 99362  
[www.beresanwines.com](http://www.beresanwines.com)



Winery 509-522-2395  
Office 509-522-9912  
Fax 509-522-9415  
Email [waliser@bmi.net](mailto:waliser@bmi.net)