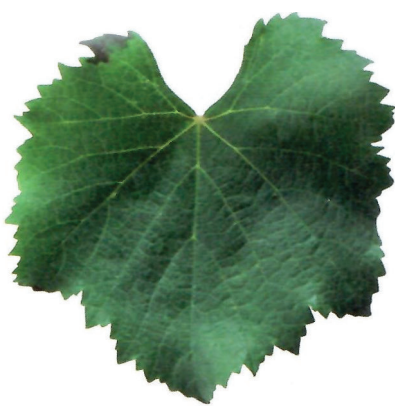
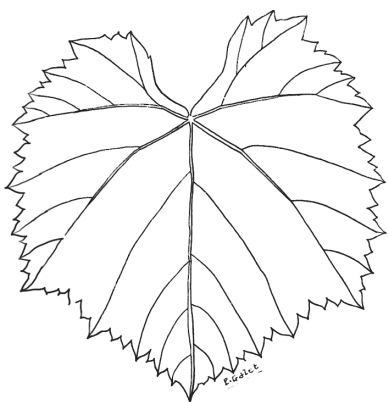


MALBEC
(COT)



MALBEC (COT)



Origin: Center of France

*Ripening:**

France: 1st Week

Cain: 1st Week

Berries: Large, juicy

WINE:

Color: Dark Blue Purple

Aroma: Floral, tropical

Texture: Round soft, full

mid-palate—clean, short finish

**Timing for ripening in France is relative to Chasselas, an early-ripening variety. 3rd week means that the variety ripens three weeks after Chasselas. Ripening for Cain is relative to the start of harvest (usually Malbec from a particular block).*

Photos, diagrams, and some data from **Pierre Galet's** seminal work, *Cépages et Vignobles de France, Tome II*, 1958; Second Edition, 1990; and *Dictionnaire des Cépages, Editions Libre et Solidaire*, 2018. Pierre Galet (1919–2019) was Cain Wine Grower Chris Howell's professor of Ampelography in Montpellier 1982-83. All other text © Cain Vineyard & Winery.

CAIN VINEYARD & WINERY

SPRING MOUNTAIN DISTRICT • NAPA VALLEY

WWW.CAINFIVE.COM • (707) 963-1616