



2024 MALBEC “THE OUTLAW”

TASTING NOTES

Quietly confident and complex without trying too hard, The Outlaw draws you in with bright cherry and red plum, followed by warm baking spices, white pepper, tobacco leaf, and a dusting of cocoa. Leather, dried cherry, and dried leaves add a savory, earthy depth before a smooth, delicious finish. Calm, thoughtful, and always a good choice.

Full-bodied and dry with medium tannins and acidity.

WINEMAKER'S NOTES

Some wines tell a story. This one tells two. The Outlaw was created in memory of my dad, Jesse James (and yes, that was actually his name), who passed away the same year this wine was born. In a twist that feels almost too perfect to be a coincidence, the first vintage was harvested on his birthday. Dad lived life with grit, humor, and an independent spirit, making the name The Outlaw a fitting tribute.

The wine itself came from one of the most challenging growing seasons in recent memory. In 2021, smoke from the Schneider Springs Fire settled over much of western Yakima Valley for weeks, significantly impacting some of the fruit we typically rely on. The Mourvèdre we use to produce The Deputy was among the hardest hit, forcing us to leave that fruit in the vineyard and skip production of the wine entirely for the vintage. To fill the gap left behind, we sourced additional fruit from Red Mountain, where the smoke impact was less severe. Among those grapes was Malbec. What began as a practical solution quickly became something more. The wine showed exceptional character from the start, with rich fruit, depth, and structure that deserved to stand on its own rather than disappear into a blend.

But what should we call it? The answer came naturally. When the lawman isn't around, who rides into town? The Outlaw, of course.

Composition

100% Malbec

Vineyard

Sunset Bench

Appellation

Red Mountain

Harvest Date

September 23, 2024

Harvest specs

24.5 brix, pH 3.84, TA 5 g/l

Crush Pad

Destem and light crush

Saignee

None

Yeast

D254

Fermentation

Small open-top fermentors, punched down by hand

Malolactic Fermentation

Yes

Time on Skins

18 days

Aging

22 months in barrels

Oak

30%

Fining/Filtration

Cross-flow filtration

Alcohol

14.2%

Production

122 cases

Bottled

June 11, 2026



eleven



PAIRINGS

Pairs with simmered beans with sausage, lamb, cedar-planked salmon – sensing a theme? Earthy, smoky, meaty, these are Malbec’s metier.

VINTAGE DETAILS

The 2024 vintage was quite a pleasant one, by and large, and produced bountiful quantities of excellent quality grapes. Spring arrived with close-to-normal timing, bringing warm and dry weather that continued through the summer. Fall saw the arrival of La Niña, which cooled temperatures, leading to a nicely spread-out harvest season. It also helped preserve precious acidity in the grapes, keeping things very well in balance. Overall, the harvest was moderate, with fruit arriving at a steady and manageable pace – which is not always (mostly not?) the case. Some other vineyards suffered a bit from winter frost damage, water supply issues due to low snowpack, or late-season rain, but our excellent vineyard management and focus on prompt harvesting allowed us to avoid all of these hazards and bring top-notch fruit to the winery across all of our varieties.

GRAPE VARIETY INFO

Malbec, known as “the black grape” for its dark color, was once widely planted in its native France. Finickyness and susceptibility to rain have led to its decline there, but it’s become a favorite in drier climates like Argentina and eastern Washington.

FUN FACTS

The vineyard that this fruit is from is named Sunset Bench Vineyard. If you read the back label carefully, you’ll find subtle references to the vineyard name there.

AWARDS

Not yet entered into competitions



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