

Andrew Januik
Uco Valley Argentina
MALBEC
2019

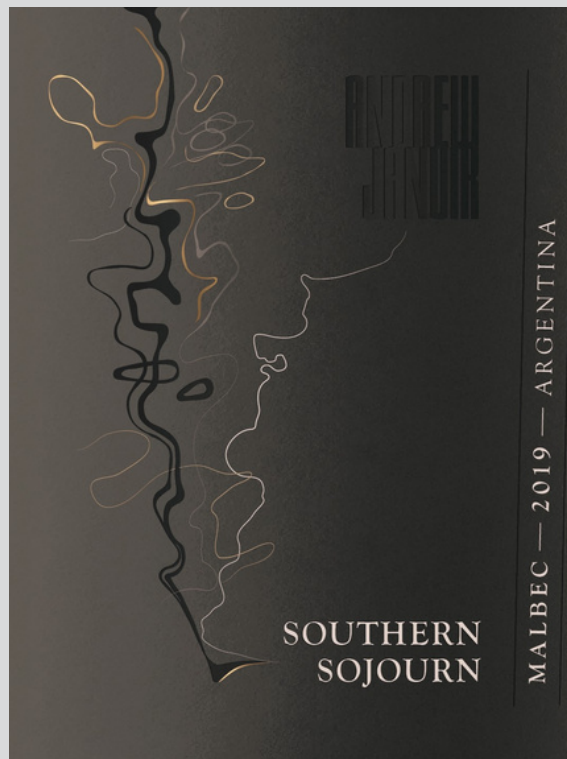
TASTING NOTES

This intensely violet wine shows beautiful aromatics of dark fruit and mineral. The front of the palate is very textured and leads into a medium-bodied wine with nuanced dark cherry and plum. The low-yield, high elevation malbec character gives a finish that lingers on for ages. Drink from now until 2040.

WINEMAKING

- Grown at an elevation of 3600 feet, the vineyard maintained low yields of approximately two tons per acre.
- The grapes went through two levels of sorting. The first round of sorting was removing any whole clusters that did not appear to be at the level of quality I was looking for. The second round was removing any overripe or green grapes after the clusters had been destemmed.
- The grapes were fermented on their skins for 16 days, utilizing extraction techniques from both Washington State and Mendoza.
- Aged for 22 months in new French oak barrels.
- The wine is unfiltered and unfinned to maintain as much of its high elevation Argentine character as possible.

Case Production	440
Blend	75% Malbec 25% Cabernet Sauvignon



THE SOUTHERN SOJOURN STORY

From an early point in my winemaking journey, I knew that being a part of the global wine community was important to me. Not only for the ability to try so many brilliant wines from around the world but also to experience the culture of these places through the wine and the people making them. Making this global community a larger part of my life was both more difficult and more rewarding than I could have imagined.

In 2015 I decided to spend three months working a harvest in Mendoza, Argentina. These three months were transformational both as a winemaker and person looking to experience new things. After months spent forging new friendships and learning exciting ways to make very different styles of wine, I knew that I would be back soon. The following year I spent a couple of months doing the same but in South Africa. The two experiences couldn't have been more distinct from each other all while being equally invaluable.

After two harvests of collaboration and learning from great winemakers I knew the natural next step was to fulfill the dream I'd secretly kept for many years- making wine of my own wine abroad. I decided to dive in and start making my own wine in Argentina in 2017.

While making the trip to Argentina a couple of times every year to make and check-in on the wine, I found myself spending more and more time in Chile. I would always make sure that the trip both started and ended in Chile because every time I visited, I fell more in love with the country and with the wines. The natural progression was to start making wine there, with the first vintage being 2020. The idea for this project all along has been to make wines that merge the principles of Washington State with South American winemaking, staying true to my roots while embracing what makes wines unique in every winegrowing region.

The name, "Southern Sojourn," felt appropriate as these sojourns to the Southern Hemisphere have been life-changing and something I eagerly look forward to every year. Thank you so much to everyone for the support and excitement over the years and I hope you enjoy this wine!

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