



Swick Wines 'Cinq à Six' 2021

Who: Joe Swick

Producer Summary: Many American producers talk about making their wines affordable, Oregon native Joe Swick actually achieves it. What's more, his wines are captivating to nerds and noobs alike! Joe's story began in the wine section of an organic foods market and took him on a journey across the globe with formative experiences working for pivotal producers like Dirk Nieport in Portugal. Joe's winery is located not far from Portland and he purchases fruit from both Washington and Oregon.



Where: Rattlesnake Hills AVA, Zillah, WA

Varietals: 100% Malbec

Farming Practices: Organic

Vintage Notes: "In 2021, we were rewarded with an A+ vintage in all of the AVAs we work with," Joe writes, "The perfect weather allowed us to pick exactly when we wanted to."

Vineyard: Sonrisa Vineyard - Planted in silty loam in 2007 to mostly Iberian varieties.

Vinification: Grapes were destemmed and macerated for 5-6 hours. Pressed to neutral oak barrel for 7-8 months aging.

Production: 100 cases

Tasting Notes: The palate is studded with plum, tart cherry, rhubarb, and leather.

Fun Fact: The name of the wine refers to the 5-6 hour maceration at the beginning of the vinification.

Further Reading:

Joe's objective with this wine was to show a different side of Malbec. Whereas most of Joe's wines follow one of a few different methods, to amplify Malbec's more ephemeral features, Joe takes a different approach here. First, Joe destems and then macerates the juice for 5-6 hours (hence the name 'Cinq à Six') in order to pull more color. "I've done short macerations before," Joe says, "but never this short." The result is a deeply pink wine with a depth and personality more akin to Abruzzese Cerasuolo than Provençal rosé.

