



BLACK ANKLE

vineyards



SLATE 11

WINE PROFILE:

This edition of Slate has such an inviting and generous personality. Even with its sturdy structure, there is a hint of the playfulness and joy that Slate is known for. Dark fruit and spice are immediately evident followed by notes of espresso, plum, blackberry, olive tapenade, and a mix of sweet and savory spices. It has a sort of power and elegance to it that is so attractive, and will see it mature very gracefully.

ABOUT THE VINTAGE/GROWING SEASON:

Slate is a milestone for us, not only because it was the very first non-vintage wine we ever made, but because it has grown with us over time. To now be releasing Slate 11 is such a joy, a reflection of both continuity and evolution in our winemaking journey. Each edition brings something new to the table: the fresh, young wine infuses vibrancy and energy, while the older wines we blend in add depth, polish, and a sense of grounding.

WINEMAKING NOTES:

Once the fruit is picked, destemmed, and crushed, the berries, juice, pulp and seeds all go into a stainless steel fermentation tank. Once the tanks are filled, the juice will rest cool for a few days to extract as much color and flavor as possible. The wine will then ferment at a warm 80-90 degrees with frequent "pump overs" to provide for even extraction. Once fermentation is complete, the juice is drained out of the tanks and put into oak barrels for malolactic fermentation and aging. Once the free-run juice is out of the tank we will press the remaining pomace (the skins, seeds, spent yeast) to extract additional wine. This "pressed wine," as it is called, is barreled separately for malolactic fermentation and aging. Generally, this pressed wine is more tannic and needs longer time in barrel to soften the tannins. Slate uses some of the more tannic, pressed wine in its blend.

VARIETAL:

39% Cabernet Sauvignon,
32% Cabernet Franc, 25%
Merlot, 3% Petit Verdot, 1%
Malbec

ABV: 14.1%

BOTTLED: May 2025

CASES: 760

VINES PER ACRE: 1890

GEOLOGY:

Decomposing slate laced
with veins of quartz

SLOPE ORIENTATION:

West & South

ÉLEVAGE:

18 months in oak barrels

WINEMAKERS:

Ed Boyce & Sarah O'Herron



14463 Black Ankle Rd, Mt Airy, MD 21771 | blackankle.com |
info@blackankle.com | (301) 829-3338 | [@blackanklevineyards](https://www.instagram.com/blackanklevineyards)