



Symbio

2024 MALBEC

winemaker notes

Our Symbio Malbec came from a single vineyard located in Northwest Lodi. An interesting fact about this vineyard is that it is managed under LODI RULES Certified Green practices. Respect for the environment and farming in ways that meet the wine needs of today without compromising the ability of future generations to create their own livelihoods, is very much front and center. Symbio Malbec features a deep, dark color in the glass. This tannic and intense varietal offers rich aromatics of blackberry, plum and black currant. Earthy notes and black pepper tones complete the nose. The tannic structure is present throughout the mouthfeel. While still young, its tannins will become smoother over time. This is a medium-intensity wine with a hint of acidity, which is a gauge of longevity in red wines. This is a classic Malbec that highlights a symbiotic, sustainable approach to viticulture.

Appellation: Lodi

Varietals: 100% Malbec

Alc: 13.6%

Released: March 2026



About the Brand

Symbio celebrates the symbiosis between the flora and fauna in the vineyard. From the amorous bee, to the clever coyote, to the agile hawk—every wild creature plays their own important role in helping yield healthy vines.



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Nose: Blackberry | Plum | Black currant | Black pepper | Earthy

Mouth: Young tannins | Medium intensity | Hint of acidity



Serve: Room temp

Aging: 5 years

Pairs well with: Roasted pork loin | Duck confit | Meat ravioli | Falafel | Savory tarts | Mushroom chips | Provolone | Asiago | Manchego

Similar to: Fog Vineyards Cabernet Franc and Homage Cellars Lot 55

Fun fact: When you tilt a glass of Malbec, look for a bright, magenta-tinged rim, which is a signature characteristic of this varietal.



6
servings

10m
prep

55m
cook time

try with
dry reds

Quiche Lorraine

Ingredients

1 frozen deep dish pie crust, (9-inch)
4 eggs
1 1/4 cups half-and-half
6 slices thick-cut bacon, crisply cooked
and crumbled (1 cup)
1 cup shredded Swiss cheese
1 teaspoon McCormick® Onion Powder
1/2 teaspoon McCormick® Pure Ground
Black Pepper
1/2 teaspoon McCormick® Garlic Salt
1/4 teaspoon McCormick® Ground Nutmeg
2 tablespoons thinly sliced green onions

Directions

Place baking sheet on oven rack. Preheat oven to 375°F. Let frozen crust stand 1 minute at room temperature. Prick crust all over with fork. Place on baking sheet in oven. Bake 10 minutes or until lightly browned.

Beat eggs in large bowl. Add half-and-half, bacon, cheese and seasonings; mix well. Pour into pie crust. Sprinkle with green onions.

Bake on baking sheet 45 minutes or until knife inserted in center comes out clean. Let stand 10 minutes before serving.