



## 2018 Mia's Vineyard Cabernet Cabernet Sauvignon, Paso Robles

Vintage: 2018  
Varietal: 100% Cabernet Sauvignon, clone 337  
Appellation: Paso Robles, Creston  
Grower/Ranch: 100% Falcone Family, Mia's Vineyard, 18-year old vines, VSP, southern exposure  
Harvested: October 26, 2018  
Bottling Date: April 1, 2021  
Cases Produced: 74  
Retail Price: \$60.00  
Release Date: November 1, 2021

**Winemaker Notes:** Our Mia's Vineyard Cabernet Sauvignon is produced from vines located at the northwest corner of our Cabernet block. This rocky slope faces west and produces unique aromas and flavors due to additional stress that occurs from the terrain and wind. Select barrels and additional time in oak contribute to this special bottling.

Aromas of dust and cocoa powder are noticed before black cherry and anise appear, with hints of caramel, vanilla and toasted pecans following. Ample but soft tannins provide body and a long finish.

Optimal storage conditions: constant temperature 55-58°F, darkness.

Aging potential: To enjoy young fruit aromas, consume within 1-3 years of bottling date. For extended aging under ideal conditions, consume within 3-10 years of bottling date.

### **Fermentation**

Cold soak 48 hours prior to inoculation  
Fermented in 1.5 ton bins

### **Bottle Analysis**

Alcohol: 14.4%  
pH: 3.53  
TA: 0.66 g/100ml

### **Accolades**

Wine Enthusiast – 94 points  
Jeb Dunnuck – 90 points

### **Aging**

30 months in barrel  
66% new French oak

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