



2019 Mia's Vineyard Cabernet Cabernet Sauvignon, Paso Robles

Vintage: 2019
Varietal: 100% Cabernet Sauvignon, clone 337
Appellation: Paso Robles, Creston
Grower/Ranch: 100% Falcone Family, Mia's Vineyard, 19-year old vines, VSP, southern exposure
Harvested: October 22, 2019
Bottling Date: March 25, 2022
Cases Produced: 74
Retail Price: \$60.00
Release Date: November 1, 2022

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: 3.49
TA: 0.67 g/100ml

Accolades

Wine Enthusiast – 91 points

Aging

30 months in barrel
75% new French oak

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