

2014 Mi Cielo Cabernet Sauvignon

Cases Produced:

120 cases

Harvest Date:

September 13th, 2014

Fermentation and aging:

Destemmed to tank and allowed to cold soak for 6 days before fermenting. Only native yeasts were used. Total time in tank was 24 days. The free run was drained and transferred to French Oak barrels (86% new). Malolactic occurred naturally in barrel. The wine was aged for 20 months in barrel and racked gently before bottling. The wine was bottled without fining or filtering.

Chemistry:

pH: 3.87

TA: 5.3

Alc: 14.7%

RS: dry: 0.01 %

Vineyard:

Steep slopes combine with very rocky soil are the hallmarks of "Mi Cielo" vineyard. The 3.0 acre vineyard is planted in very tight spacing (1.0 meter x 1.0 meter) to encourage competition between the vines. This results in greater intensity and concentration of the resulting fruit. All vineyard work is done by hand and the utmost care is taken to ensure the highest quality possible. It takes much more time and commitment to grow grapes this way. The steep slopes on the ranch add another challenge. All the extra effort and expense is rewarded in the higher quality of fruit that results and the wine made from them reflect that.

Clones:

There are a mixture of clones planted in the vineyard with clone 337 making up the majority. Clone 4 and clone 7 contribute the remaining amount.

Description:

This is a truly unique wine with deep dense fruits of plum and black cherry. Slightly pressed rose petals and spice add to the evolving nose. The 2014 vintage shows intense minerality which is common from this site. All these flavors come alive and dance on the palate. This wine has a beautiful balance. The wine finishes clean and pure without any lingering heat or astringency or anything out of place.