

## 2015 Mi Cielo Cabernet Sauvignon

**Cases Produced:**

170 cases

**Harvest Date:**

September 25<sup>th</sup>, 2015

**Fermentation and aging:**

De-stemmed to tank and allowed to cold soak for 6 days before fermenting. Only native yeasts were used. Total time in tank was 20 days. The free run was drained and transferred to French Oak barrels (86% new). Malolactic occurred naturally in barrel. The wine was aged for 21 months in barrel and racked gently before bottling. The wine was bottled without fining or filtering.

**Chemistry:**

pH: 3.91

TA: 5.5

Abv: 14.8%

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:**

The 2015 Mi Cielo Cabernet Sauvignon is an intense wine with tons of fruit and spice. It jumps out of the glass with lots of black fruit mixed with grilled herbs and licorice. The 2015 season gave us much lower yields than usual but it resulted in wine of tremendous complexity and length. The wine finishes with a long and clean and completely balanced as a great wine from a great site should.