

# Mill Creek

CABERNET SAUVIGNON  
DRY CREEK VALLEY, SONOMA COUNTY  
2019

## GRAPE SOURCE

Our 2019 Cabernet Sauvignon comes exclusively from our estate property in Southern Dry Creek Valley. The vines are carefully farmed to provide ample sunlight to the berries. This technique results in a fruit forward yet complex style Cabernet Sauvignon. The 2019 is a blend of what we refer to as “Block 8” and the “Corner Pocket” in the northwest corner of the property.

## WINEMAKING

After a long growing season, we picked the grapes on the mornings of October 21<sup>st</sup> & November 2<sup>nd</sup>. After destemming, each lot was allowed a three-day cold soak and then inoculated with BDX yeast. During primary fermentation, the juice was pumped over twice a day. After pressing, the wine was racked to 60-gallon French oak barrels, of which 35% were new. Bottling was on March 7<sup>th</sup>, 2022.

## WINEMAKER NOTES

The nose is bold and multifaceted, showcasing aromas of cassis, dark cherry, and plum, intertwined with notes of vanilla, cedar, and tobacco. On the palate, the wine is rich and robust, with a tannin structure that promises excellent aging potential. The flavors are nuanced and intense, with blackberry, currant, and dark chocolate at the forefront, supported by hints of espresso bean, mixed spices, attractive toast, and a hint of cocoa powder.



## BLEND

97% Cabernet Sauvignon  
3% Merlot  
100% Dry Creek Valley

## WINEMAKER

Jeremy Kreck

## HARVEST DATE

Oct 21<sup>st</sup> & Nov 2<sup>nd</sup>, 2019

## TECHNICAL DATA

Ave. Brix at harvest: 25.5  
pH at bottling: 3.68  
TA at bottling: 5.1 g/L  
Cases produced: 389