

SUBJECT TO CHANGE

WINE CO.

2018 Millen Vineyard "Egomaniac" Cabernet Sauvignon



Grape(s): 100% Cabernet Sauvignon

Vineyard: Millen Vineyard, which is farmed by our friends Shaunt and Diego of Les Lunes/Populis Wines, is a 40 year old organic family vineyard where everything is done 100% organically. Neither synthetic herbicides nor insecticides are used and all sprays are timed in relation to the moon.

Transitioning to dry-farming, the vineyard is watered minimally two or three times a year depending on vintage conditions. Composting and cover crops are used to increase the organic material, life and vitality of the soils. The hot days and cool nights as a result of close proximity to the bay give the wine classic Cabernet concentration while maintaining lower ABV and snappy acidity.

AVA: Carneros

Method: The fruit was picked in late October and destemmed, receiving one pumpover per day during the three week fermentation. It saw 5 weeks of extended maceration after primary fermentation for 8 weeks of total maceration.

The wine was raised in 500L barrels for 10 months, and then racked once to tank for blending 4 weeks before bottling. The finished wine was bottled unfiltered, unfiltered, with zero sulfur.

ABV: 12.3%

Case Production: 120 cases

Bottling Date: May 2019

Release Date: January 2020