

# Mi Sueño

W I N E R Y

2017

## SIN FRONTERAS RED BLEND

Throughout my career as a winemaker I have focused on traditional winemaking techniques and the value that the terroir adds to the wine.

With Sin Fronteras I have been able to walk on the wild side, to color outside the lines of tradition, blending unexpected varietals while striving to create wine of substance.

When I started thinking of the way in which I was going to craft this wine I pulled inspiration from my Tio Antonio, a very robust man known throughout the village of La Chole. I fondly remember the many hours that Tio and I would spend together, the stories he would tell and the many memories we created. It is his robust good-hearted nature that has inspired me to create this rich, concentrated, and complex wine.

Sin Fronteras, is my curve ball to you, to start a new conversation on what wine has the potential to be.

### STARTING IN THE VINEYARD

2017 brought recovery from years of drought as the season began with welcome rainfall that refilled reservoirs and rejuvenated soils. A mild spring was followed by a heat wave in late August and early September, which marked the start of harvest right on schedule.

### TO THE CELLAR

We personalize the wine making for each varietal to bring out the best aspects of both the vintage and varietal. Each step we take when crafting this wine all contribute to the luxurious textured flavors.

### IN YOUR GLASS

This powerful wine showcases a deep purple hue alluding to the bold aromatics to come of dark cassis, warm figs, black plum, rich coffee, toasted pepitas and vanilla. On entry you are greeted with big chewy lush tannins and bountiful flavors of dark fruit, black plum, figs, raspberry cordial, cocoa nib and sweet oak.

### ON YOUR TABLE

Pork Ribs, smoked low and slow over maple and cherry wood, bring forth a subtle sweetness in the meat that just makes Sin Fronteras sing with beautiful harmony.



**Vintage** 2017

**Varietal** Cabernet Sauvignon

Malbec, Petit Verdot

Syrah

**Appellation** Napa Valley

**Oak** 55% New French

**Aging** 20 Months

**Alcohol** 14.5%