

Mi Sueño

W I N E R Y

—2018—

SIN FRONTERAS RED BLEND

Throughout my career as a winemaker I have focused on traditional wine-making 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.

STARTING IN THE VINEYARD

The 2018 growing season started after abundant February rains, followed by a mild spring and early summer. Both bud break and flowering occurred a bit late, but under ideal weather conditions, creating plentiful and even fruit set. Summer brought generous sun during the day and cooler marine influences at night, virtually uninterrupted by major heat spikes. The relatively mild summer followed by extended fall sunshine and moderate heat created near-ideal conditions for the fruit to accumulate flavor complexity.

TO THE CELLAR

We personalize the winemaking for each varietal to bring out the best aspects of both the vintage and varietal. Each step we take when crafting this wine contributes to the luxuriously textured flavors.

IN YOUR GLASS

Deep, dark purple in color with bold aromas of blackberries, boysenberries, berry cobbler, mocha fudge, baking spice and molasses. The entry is full and vibrant with joyful tannins and voluptuous, rich, jammy flavors of cherry, cola, ripe plum, vanilla and bittersweet chocolate.

ON YOUR TABLE

Cola Braised Short Ribs, and cheesy soft polenta would make a dream meal with this bad boy!

Cheese: Try warm Gorgonzola blue cheese stuffed dates with this wine. You won't regret it!



Vintage 2018

Varietal Cabernet Sauvignon

Malbec, Zinfandel

Syrah

Appellation Napa Valley

Oak 55% New French

Aging 20 Months

Alcohol 14.5%