

Bailarin Cellars

2018 Mila Cabernet Sauvignon

MEMBERS ONLY



WINEMAKER NOTES

In 2018, a much-needed wet winter revitalized our vineyard. This extended growing season yielded our rich Cabernet Sauvignon. Aromas of blackberry pie, sweet tobacco, Luxardo maraschino cherry, and hints of mocha greet the nose. The palate bursts with mixed berries and a touch of spice, featuring cassis, cherry pie, and boysenberry up front, with subtle notes of white pepper, vanilla bean, and ground coffee lingering on the finish. Firm tannins suggest excellent aging potential.

WINEMAKING TECHNIQUES

Clusters were hand-harvested early morning for gentle processing. At the winery, grapes were hand-sorted, destemmed, and crushed. Fermentation occurred in open-top tanks with daily pump-overs for skin extraction. Being from a Biodynamic Vineyard, native yeast was used for fermentation. After pressing, the wine was aged for 18 months in 40% new French oak barrels. This is a 100% Cabernet Sauvignon from Mila Vineyard.

FRUIT SOURCE:

Located nine miles northeast of Healdsburg, between the Russian River and Gird Creek, our 54-acre wine farm is enveloped by forests and neighboring vineyards. Coastal morning and evening fogs infuse the fruit with vibrant freshness, while daytime temperatures averaging 85 degrees Fahrenheit build layers of rich flavor. Our vine rows are densely spaced, and we practice Biodynamics, an ancient agricultural method that predates the organic movement, relying on cover crops and natural defenses instead of pesticides to nurture soil health and produce exceptional wines.

VINTAGE NOTES

This vintage began more coldly than in recent years but experienced a warm February followed by a cool spring with an extended bloom. Moderate summer temperatures delayed veraison, and a late July cooling trend resulted in a harvest that started 2-3 weeks later than normal before returning to a more typical schedule. This cooler weather required more fruit thinning, leading to slower ripening and higher fruit quality. In the cellar, we're already reaping the benefits with fully mature, sweet tannins, excellent color and brightness, and depth of fruit, resulting in a naturally balanced wine. The 2018 vintage shows great potential for excellence.

THE WINERY

Bailarín Cellars was created in 2014 by a collective of family and friends, each following their respective passions. Together, we focus on producing small lots of handcrafted wines from unique vineyard sources. We are proud to share the fruits of our labor and love with you.

TECHNICAL NOTES

Appellation: Alexander Valley
Composition: Milla Cabernet Sauvignon
Barrel Time: 18 Months in 40% new French Oak
Alcohol: 14.4%
Cases Produced: 102
Designations: Single vineyard, vegan, bio-dynamic

