

Mia
NIPOTE
CABERNET SAUVIGNON *of the* LIVERMORE VALLEY

OUR WINEMAKER

Chad Alexander, a celebrated winemaker in the Napa region. Chad grew up in the Napa Valley and began working as a cellar hopper at the age of 14. Chad studied geology in college, which helped him gain a deeper understanding of soil types in Northern California. Chad eventually returned to Napa working at St. Clement and Robert Craig on Mt. Veeder. From 2003-5 Chad was head winemaker at Robert Craig. Chad is now the head winemaker for a small group of high-end wineries and we are honored that he is working with us to create our world-class Mia Nipote. Chad has received accolades from Robert Parker of *Wine Advocate* and James Laube of *Wine Spectator*.

WINEMAKERS NOTES

Viticulturist Bryan Rahn and I selected top rootstocks and clones (337, 7, and 191) for optimal growing conditions for hillside Cabernet Sauvignon in the Livermore Valley. We selected a “V” trellis system to be used in the vineyard to ensure speckled light on the fruit, rather than direct sun exposure (which can cause excessive fruit temperatures). Each block of the vineyard is picked separately as every block matures at different times. The grapes are harvested at sunrise in order to bring the fruit to the winery cold, which ensures optimal processing prior to fermentation. The grapes are de-stemmed as whole berries. Then, the grapes go into the tank for a cold soak lasting 5-7 days. During this time, the juice is pumped over the skins daily to start extracting color and flavors. For the primary fermentation (a two week process), a premium yeast is selected for optimal color extraction, flavors, and complexity. During this period, I taste the wine multiple times daily. Once I have achieved the optimal integration of color, complexity, flavors, and tannins, the wine is pulled off the skins. The skins are put in a wine-press and the remaining juice is pressed out. Maloactic fermentation is then inoculated in the tank to ensure the texture I desire. Next, the wine is transferred into 100% French oak barrels; the percentage of new barrels used is determined yearly according to the complexity of the given harvest. Typically, 70-75% new oak is used with the balance put into one-year old French barrels. The wine then ages in the barrels for 20 to 24 months. After aging and prior to bottling, the different lots of wine (clones) are blended to create a more complex wine that represents the terroir of the Lencioni Vineyard and the unique Mia Nipote taste.

L E N C I O N I



V I N E Y A R D S

Livermore, CA • Tel: 925.461.3338 • MiaNipote.com

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2010 CABERNET SAUVIGNON

HARVEST DATES: October 24th

FRUIT: 100% Cabernet Sauvignon

AGING: 26 months

BARREL REGIME: 100 % French Oak, 65% New, 35% One year old.

BOTTLES PRODUCED: 11,000

ALCOHOL: 14.7%, PH: 3.78, TA: 0.58 g/100ml

AROMA: Blackberry, Mocha, Cedar, and Fresh Herbs

FLAVORS: Wildberry, Blackberry, Chocolate Flavors that are fine and layered, backed by silky, yet structured Tannins for aging.

2011 CABERNET SAUVIGNON

HARVEST DATES: November 1st

FRUIT: 100% Cabernet Sauvignon

AGING: 24 months

BARREL REGIME: 100% French Oak, 60% New, 40% One year old.

BOTTLES PRODUCED: 8,100

ALCOHOL: 14.9%, PH: 3.75, TA: 0.62 g/100ml

AROMA: Cassis, Cedar, and Blackberry

FLAVORS: Wildberry Leading to Blackcherry and Cassis.
Silky Texture with Fine Tannins.

2012 CABERNET SAUVIGNON

HARVEST DATES: October 30th

FRUIT: 100% Cabernet Sauvignon

AGING: 26 months

BARREL REGIME: 100% French Oak, 70% New, 30% One year old.

BOTTLES PRODUCED: 6,400

ALCOHOL: 14.6%, PH: 3.74, TA: 0.67 g/100ml

AROMA: Blackberry, Cassis, Cedar and Forest Floor

FLAVORS: Dense and Rich Layers of Blackberry Leading to Blackcherry, Mocha, Vanilla.

2014 SAUVIGNON BLANC

HARVEST DATES: October 3rd

FRUIT: 100% Sauvignon Blanc

AGING: 5 months

BARREL/DRUM REGIME: French Oak Barrels & Stainless Drums

BOTTLES PRODUCED: 450

ALCOHOL: 14.35%, PH: 3.37, TA: 0.64 g/100ml

AROMA: Pear, Pineapple, and Honey

FLAVORS: Citrus, Melon, and Peaches.

BECOME A PREMIERE CLUB MEMBER

To be the first to receive our limited-production wine, save up to 15% and get invitations to exclusive events please become a member of our Wine Club by filling out our Club Membership form.

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