

# DALLA VALLE

*Vineyards*



## 2018 MDV

100% CABERNET SAUVIGNON

HARVEST DATE: 9<sup>TH</sup> AND 16<sup>TH</sup> OCTOBER

OAK AGING: 100% NEW FRENCH

As a growing season, 2018 was sensational. From the first cherries in the early spring, to the last apples and pears of the late summer, every fruit and vegetable was intense in flavor, and generous in yield. This always bodes well for the wines from the season. The grapes from our estate vineyard in Oakville developed beautifully all season long, with a slow, steady build in color and aromatics, and a uniform maturing of tannins in the end. The result is a lineup of wines that is distinctive, dense, and highly polished. The rounded edges make the wines accessible in their youth, but the real payoff will come with bottle age, given the massive structure and concentration.

MDV is a special bottling that shines a light on the very best Cabernet Sauvignon grown on our hillside estate. We identify a small number of barrels from the “Maya Block” of Cabernet Sauvignon and bottle it in its pure varietal form. Comprised of 100% Cabernet Sauvignon, it is only bottled in exceptional vintages, and highlights the power and intensity of our special terroir. The first notable observation of the 2018 MDV is that the color of the wine is solidly opaque, dark black-purple. This is indicative of the density of the wine, which is very impressive. On the nose, in addition to cassis and black currant, come unrestrained aromas of vanilla bean, nutmeg, burnt caramel, and anise. On the palate, the wine is at once compact and generous, landing on the palate on a narrow path, and then spreading and expanding in intensity, unfurling and revealing more as the minutes go by. This is only the third offering of MDV in the last decade, which tells you how special this vintage is.