

SILVIA

CELLARS



THREE BARRELS RED BLEND 2018

HISTORY

Silvia Cellars takes its inspiration from our Italian wine producing family heritage. Our mission is to produce a small number of high quality California wines from some of California's best vineyards. We have dedicated ourselves to making delicious, handcrafted wines from some of the finest appellations on the West Coast: California (Napa Valley, Sonoma County, Mendocino County, Amador County and Paso Robles). We take pride and joy in working hard to produce premium quality wines.

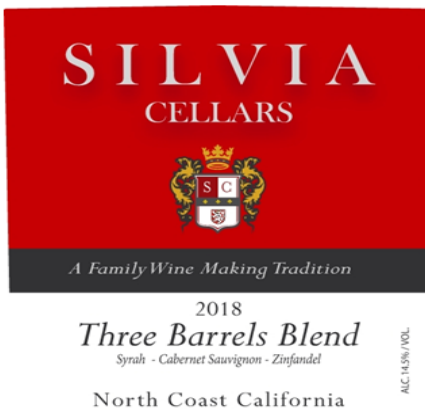
GROWING SEASON

The 2018 vintage started with a cool winter, and just enough rain to replenish the vineyards. Harvest began from 10 days to three weeks later than in 2017, fortunately, compared to previous years, we did not see any major heat waves in the early part of harvest, so the fruit ripened evenly and stress-free with exceptional quality, thanks to consistent growing conditions and cooler temperatures, which allowed the grapes to mature slowly. The last picks for this blend came in mid-late October. We are pleased with the excellent flavor development, acid, and tannin balance that we bought in from this excellent vintage!

WINEMAKER COMMENTS

This 2018 Three Barrels red blend its our fourth vintage. This is a perfect blend of Syrah 23% Mendocino fruit, Zinfandel 32% Dry Creek Valley and Cabernet Sauvignon 45% Mendocino Valley. This vintage is big on the nose and long never lasting finish on the mouth. With a full mouth-feel of cherries, toasty oak, candied orange peel and roasted coffee beans. This beautiful wine is hand-picked and 50% barrels fermented in a 20% new Oak, the remaining 80% was fermented in stainless. As always our Three Barrels blend is an approachable wine and perfect pairing with almost everything from a light vegetable dishes to pairs perfectly with lasagna, grilled lamb or beef and strong cheeses. SALUTE!

RELEASE DATE	September 2018
BLEND	Cabernet Sauvignon 45%, Zinfandel 32%, Syrah 23%
APPELLATION	35% Dry Creek Valley, 65% Mendocino. North Coast CA
HARVEST DATES	September - October 2018
ALCOHOL / BRIX	14.5% / Average 25.5
PH	3.60 g/ml
TA	0.59/100ml
RS	0.43 g/L
CLOSURE	Natural cork for Portugal
BARREL AGING	35% Barrels fermented and 65 % Stainless Steel Fermented
PRODUCTION	575 cases of 12 bottles per case 750ML



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