



DICIOTTO
DUE MILA

MM18

2021 DUE MILA

Diciotto means eighteen in Italian, and this is our 18th version of our reserve Bordeaux based blend. This Millennial Meritage 'MM' is made from hand-selected star lots, blended together, and then put to bed in our best barrels from a variety of forests and coopers to optimize the complexity. This exclusive wine is produced in extremely limited quantities when a vintage warrants the Due Mila signature. A cellar-worthy wine.

- NIELS & BIMMER UDSEN, Founders

HARVEST NOTES:

Every vintage has its personality. 2021 is no exception. The spring did not produce any real frost events that could have harmed the tender vines. Most of spring was mild and caused a lingering set of the grapes on the vine. Summer was generally mild with no major heat events. The challenge was getting even ripeness with the delayed fruit set. Patience and constant field sampling paid off! Some varieties came in early, and some lingered on until nearly Thanksgiving but in the end, everything made it. Look for bright fruit in the white wines and soft tannins in the red wines.

WINEMAKER NOTES:

Putting this blend together, the goal is to keep to the tradition of only using varieties that have a historical connection to the Bordeaux region of France. Of course, the influence of grapes grown in Paso Robles versus Bordeaux is apparent and welcomed. Our winemaking style at Castoro, also, is no doubt different. Critical to this blend is the varietal makeup and the 20 months or more of small oak barrels. Cabernet Sauvignon makes up the single largest portion though the other components with their own rich and distinctive notes, fill out this wine to create lush balance.

- TOM MYERS, Winemaker

TASTING NOTES:

APPEARANCE: Dark Red

AROMA: Black cherry, White pepper, pipe tobacco and cedar

PALATE: Rich dark fruit, blueberry, oak, candied pecans with luscious tannins

TECHNICAL NOTES:

VARIETAL: 57% Cabernet Sauvignon, 29% Merlot, & 14% Malbec

VINEYARD SOURCES: Bethel Rd., Stone's Throw & Double Black

AVA: Paso Robles **HARVEST DATE:** September 2021

BOTTLING DATE: August 29, 2024 **HARVEST SUGAR:** 24.0° brix

OAK: French and American **OAK AGE:** 22 months

ALCOHOL: 13.2% **TA:** 0.59 g. 100ml **pH:** 3.68

