



## 2021 CABERNET SAUVIGNON



**Varietal Composition:**  
100% Cabernet Sauvignon

**Cellaring:**  
22 months in 100% new French oak

**Appellation:**  
Coombsville

**Production:**  
380 Cases

**Final Chemistry:**

TA: 5.6g/L

pH: 3.79

Alcohol: 14.8%

Residual Sugar: 0.02%

**Bottled:**  
August 30th, 2023

**Released:**  
October 14th, 2024

### **Growing Season**

The weather was excellent in 2021, with mild temperatures at the end of the growing season allowing time for maturity to occur. Early rains in January and February were followed by almost no precipitation for the remainder of the season. Although the yields were lighter due to smaller clusters and berries, this year will be remembered for its high intensity, exceptional balance and freshness. Expected to be a top vintage for all of Napa Valley.

### **Winemaking**

The grapes were harvested throughout the month of October. All fermentations were conducted in small, two ton fermenters filled by gravity. A 48-hour cold soak period preceded a warm fermentation peaking at 90°F. The fermenters were punched 3 to 4 times a day during the fermentation period. After fermentation was complete, the grapes were kept in contact with the wine for a variable number of days, lengthening the finish to extract the best phenolic structure from the fruit and avoid the harsher, late-extracted tannins.

### **Sensory Profile**

This Cabernet Sauvignon offers an enticing nose of ripe plum, cassis, and hints of pomegranate. Cocoa, baking spices, cedar, and herbal notes add complexity. On the palate, it is rich and round with deep, ripe flavors. Subtle dried floral notes, especially lavender, enhance the experience. The finish is marked by firm, chocolatey tannins, providing excellent structure. This well-balanced Cabernet beautifully expresses its Coombsville terroir, promising to age gracefully for the next 15-20 years.

