

2021 ATLAS PEAK CABERNET



Varietal Composition: 100% Cabernet Sauvignon Cellaring: 22 months in 75% new French oak

Appellation: Atlas Peak

Production: 416 Cases

Final Chemistry: TA: 5g/L pH: 3.93

Bottled: August 30th, 2023

Alcohol: 14.8% Residual Sugar: 0.02%

Released: March 11th, 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 down 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

Expressive aromas of dried currants, mixed berry compote and tobacco leaf. Structured and robust, this wine shows a promising future ahead. Patience and ability to resist its youthful hedonism will be rewarded over the next few years as the palate softens and flavors evolve. Anticipate enjoying this wine through 2045.

