

## 2021 CAVE DWELLERS BLEND



Varietal Composition: 41% Syrah / 32% Cabernet Sauvignon 20% Merlot / 7% Petit Verdot

Appellation: Coombsville

Final Chemistry:
TA: 5.5g/L
pH: 3.86
Alcohol: 14.8%
Residual Sugar: 0.02%

Cellaring: 22 months in 75% new French oak

Production: 308 Cases

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 blend is a spice-lover's delight. Aromas of black pepper and cardamom leap from the glass, intertwined with enticing notes of red licorice and black cherry. On the palate, this savory wine showcases a fleshy, textural quality with brambly fruit flavors. The finish is slightly dry, making this an excellent companion for BBQ. A bold, flavorful blend that beautifully balances fruit, spice, and savory elements. Enjoy now or cellar for the next 7-10 years.