

2021 CABERNET SAUVIGNON

Sonoma Valley, Sonoma County

OUR SIGNATURE COOL CLIMATE CAB

VINTAGE NOTES

The 2021 vintage was one of low yields and exceptional quality. Though faced with severe drought conditions, our intimate knowledge of the estate (and advanced soil-monitoring) allowed us to coax the vines into yielding a small but concentrated crop across all varieties. The summer was wonderfully uneventful. Harvest began in early September and continued until mid-October when a torrential rainstorm brought it to a decisive close. The year may have offered a lack of rain and moisture but there was no shortage of quality, producing beautiful wines of richness and depth.

VINEYARD INFORMATION

Our Cabernet Sauvignon is sourced primarily from the family's Estate Vineyard, located on the southwest slopes of the Mayacamas Mountains, just eight miles north of San Pablo Bay. The terrain above 150 ft elevation is dominated by Arrowhead Mountain and features steep, southwestfacing hillsides of shallow, rocky soils of volcanic ash and alluvial wash. Pervasive maritime breezes and long daylight exposure allow fruit to develop intense concentration while retaining vibrant structure. A portion is sourced from slightly warmer, high elevation sites on the estate vineyard adding weight to the midpalate.

TASTING NOTES

As our flagship wine, our Cabernet Sauvignon is the perfect expression of our distinct terroir. This wine is acid-driven and has a big tannin structure giving it a dusty and earthy texture. Swirl, sip and taste notes of black currant, a bundle of blackberries, cocoa nibs and even a hint of graham cracker. We recommend you pair it with a sweet and spicy flavor profile, like Korean short ribs, or for a simpler night in, it goes perfectly with a platter of dried jack cheese and fresh cherries as well. This cool climate cab is one of our most distinctive wines and is certainly fit for good age-ability; give it 10 to 15 years, and it can be your perfect red wine for a special occasion.



COMPOSITION 81% Cabernet Sauvignon	ALC / PH / ACID	PRODUCTION 7,500 cases
8% Merlot	Alc: 14.5%	
6% Petit Verdot	pH: 3.71	PRICE
5% Malbec	TA: 5.8 g/L	# 77.00

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WINEMAKING

Hand-harvested in the cool morning 18 months 100% Twice daily pump overs Indigenous malolactic fermentation Weekly battonage for 4 months

COOPERAGE

French Oak, 50% New

\$55.00