

ESTABLISHED 1977

LAKE SONOMA

WINERY

2021

SONOMA COUNTY

CABERNET SAUVIGNON

2021 began with a dry spring followed by a hot summer which led to an early harvest. The sugars in the fruit developed quickly and the tannins matured nicely. As a result of the summer heat and low water accessibility by the vine, the berries were medium sized with concentrated flavors and a certain freshness which helped create deeply flavored and balanced wines.

WINEMAKER NOTES

A fresh, sunshine-driven Cabernet Sauvignon displaying depth and complexity, the 2021 vintage was aged for 11 months in a mixture of new and neutral French oak with a hint of new American oak.

TASTING NOTES

On the nose, notes of blackberry, blueberry and vanilla bean. On the palate, a smooth entrance and approachable tannins complement flavors of black cherry, cedar, peppercorn and black tea leading to a lasting finish. Perfectly paired with roast duck stuffed with sage sausage and cornbread alongside buttered fingerling potatoes.

TECHNICAL NOTES

77% Cabernet Sauvignon, 8% Zinfandel, 7% Malbec,
4% Sangiovese, 3% Merlot, 1% Barbera

Alcohol: 13.8%

pH: 3.6

TA: 6.3 g/l

RS: 1.8 g/l

Enjoy now through 2028.

