



2021
CABERNET SAUVIGNON
Mount Veeder

WINEMAKER- *Kristy Melton*

WINEMAKER'S NOTES

Situated at 1800 feet this beautiful mountain site produces a rich and intense wine worthy of the Mount Veeder appellation. Visually impressive with a deep and dark ruby color, the nose opens with notes of blackberry, dark chocolate, blueberry, cassis and black pepper. The full-bodied palate has robust flavors of black cherry, mocha, graphite and a complex oak profile. The tannins are well structured and integrated, making it great now with the ability to age well for decades to come.

GROWING SEASON NOTES

Vintage 2021 is a story of small but mighty. Drought conditions were prevalent in winter and spring. Temperatures were moderate during spring but began to warm significantly during summer. Flowering led to lighter than usual fruit set with low vine vigor. Warm conditions during ripening led to beautiful fruit flavors and intense color. Harvest started in mid-August with Sauvignon Blanc and carried on at a steady pace through September and October with red varieties. While low in volume, the wines are aromatic, lively and well structured and we can't wait to share them with you.

WINE STATISTICS

COMPOSITION	100% Cabernet Sauvignon
HARVEST DATES	Harvest started on 10/13 and ended on 10/19/2021 for all components.
BARREL AGING	25 months in French oak, 61% new
ALCOHOL	14.5%
PH	3.83
BOTTLING DATE	January 24, 2024

VINEYARD	Castle Rock
APPELLATION	Mount Veeder
ELEVATION	900' – 1300'
SOIL	Boomer and Forward Complex
VARIETY	Cabernet Sauvignon
% CONTRIBUTION	100%
