



2021 SYCAMORE CABERNET SAUVIGNON

Rutherford

WINEMAKER- *Kristy Melton*

WINEMAKER'S NOTES

Located on the southern end of the Rutherford Bench, Sycamore vineyard's proximity to the Mayacamas mountains provides the perfect climate for growing a rich, textured Cabernet. The wine is intense in aromatic complexity, reminiscent of blackberry, pomegranate liqueur, wild sage, and forest floor. The palate is rich and textured with flavors of forest fruits, dark chocolate, bay leaf, and warm oak spices. The 'Rutherford dust' is evident in the tannin structure, giving it textures that are bold but integrated, making it lovely to drink now with the capability to age in the cellar for decades.

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	93% Cabernet Sauvignon; 4% Cabernet Franc, 3% Petit Verdot
HARVEST DATES	Harvest started on 9/20 and ended on 9/24/2021 for all components.
BARREL AGING	25 months in French oak, 64% new
ALCOHOL	14.8%
PH	3.65
BOTTLING DATE	January 23, 2024

VINEYARD	Sycamore	Sycamore	Sycamore
APPELLATION	Rutherford	Rutherford	Rutherford
ELEVATION	200'	200'	200'
SOIL	Bale Clay Loam	Bale Clay Loam	Bale Clay Loam
VARIETY	Cabernet Sauvignon	Cabernet Franc	Petit Verdot
% CONTRIBUTION	93%	4%	3%

ACCLAIM

97 points | *The Wine Independent*, Lisa Perotti-Brown, April 2024