



2021
COLLINE CABERNET SAUVIGNON
Oakville

WINEMAKER- *Kristy Melton*

WINEMAKER'S NOTES

It has been nearly 40 years since we launched a new single vineyard Cabernet, and I felt like the time had come to unveil something special. We've been working with this vineyard for over a decade and source from only the best blocks to compose this wine. It is inky deep purple in color with aromas of black forest fruits, pomegranate, and black raspberry with a hint of toast. The palate is rich and supple with elements of fruit compote, dark chocolate, graphite and cigar box. The textures are bold yet well integrated making it exciting and wonderful now, but it will age elegantly for those that put it away in the cellar. A tiny amount of this wine was made for its inaugural vintage, you don't want to miss this one.

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 9/27 and ended on 9/29/2021 for all components.
BARREL AGING	25 months in French oak, 70% new
ALCOHOL	14.6%
PH	3.73
BOTTLING DATE	January 24, 2024

VINEYARD	Colline
APPELLATION	Oakville
ELEVATION	140'
SOIL	Bale Clay Loam
VARIETY	Cabernet Sauvignon
% CONTRIBUTION	100%
