

FREEMARK ABBEY



NAPA VALLEY

2021
CABERNET SAUVIGNON
Oakville

WINEMAKER- *Kristy Melton*

WINEMAKER'S NOTES

The terroir of our vineyard in the heart of Oakville lends great characteristic complexity to this wine. The nose displays aromas of wild blueberry, cherry, saucisson and graphite. The palate is fresh and juicy with notes of forest fruits, cigar box, cedar, mocha, and black pepper. The tannins are polished, and the mouthfeel is vibrant, combining to create a wine with balance and elegance. It drinks beautifully now and will cellar well 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	100% Cabernet Sauvignon
HARVEST DATES	September 27 th to 29 th 2021
BARREL AGING	25 months in French oak, 55% new
ALCOHOL	14.8%
PH	3.51
BOTTLING DATE	January 24, 2024

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