

Vineyard Notes:

The Cabernet Sauvignon is located in Coombsville, made up mostly of gravelly loam and alluvial soils. The Cabernet Franc is from a spot a bit east of the Valley with alluvial soils. Roughly 78% Cab Sauv and 22% Cab Franc. Uneventful, warm spring and summer with a handful of days in upper 90s low 100s. Normal yields.

Winemaker's Tasting Notes:

Stainless steel fermented, aged for 22 months sur lees in 100% French oak; 75% new Darnajou barrels. Bottled unfined, unfiltered. Dark purple in color. Deep, rich nose full of red currants, violet, & cassis with hints of bay leaf. Secondary aromas of rhubarb, rose petal, coffee, and tobacco. Bold, ripe flavors of red currants, cassis, blueberry, and baker's chocolate. Loooong finish, framed by supple tannins, pomegranate, a wee bit of tobacco.

Production:

88 Cases

Alcohol:

14.4%

Date Harvested:

Cabernet Sauvignon - September 20, 2021 Cabernet Franc - October 10th, 2021

