



**VARIETY:**  
100% Cabernet Sauvignon

**VINEYARDS:**  
79% San Lucas  
21% Hames Valley

**APPELLATION:**  
Monterey

**HARVEST DATES:**  
Oct 27 – Nov 11, 2021

**ALCOHOL:** 13.8%

**PH:** 3.73

**TA:** 6.3 g/L

**AGING:**  
85% French oak  
10% American oak  
5% Hungarian oak, 18 months

**BOTTLING DATE:** Jun 21, 2022

**CASES PRODUCED:** 280



## 2021 ESTATE CABERNET SAUVIGNON

### TASTING NOTES

Arguably the world's most important red wine grape, a distinguished Cabernet Sauvignon is one of life's great pleasures. We choose our Cabernet sites carefully: warm days with lots of sunshine, cool nights to preserve the balance of the fruit, well-drained soils and gentle slopes. These elements allow us to produce exceptional Cabs year in and year out.

Our 2021 vintage is intense and focused, with aromas of blackberry, elderberry and currants with notes of mocha and black tea. It is bold, full of rich black fruit and framed by elegant tannins. Lingering notes of smoky oak prevail on the finish. While drinking beautifully now, this rich and vibrant Cabernet will age nicely over the next 5-10 years.

### VINEYARDS

The Cabernet grapes were sourced from our estate San Lucas and Hames Valley Vineyards. San Lucas is a postcard-perfect vineyard with gorgeous rolling topography, sunshine-filled days, and cool nights. Hames Valley is located at the southern edge of Monterey County and has a climate characterized by a high day-to-night temperature differential, with a variation of up to 50° quite common. Each vintage, these two vineyard sites duke it out for the Cabernet title, with San Lucas being the most predominant in our 2021 blend.

### VINTAGE

The 2021 growing season was marked by moderate temperatures, further extending Monterey County's naturally long hang time. To start the season, we were met with a swift and unusually large rainfall in late January. In summer, drought conditions returned, and with consistent marine layer coverage, fruit maturity was delayed. As the summer unfolded into early fall, the marine layer moved off the coast, providing a much-welcomed late surge of heat and sunshine. The extended time on the vine allowed the fruit to mature slowly, resulting in refined phenolic development and fantastic fruit quality that shines throughout our 2021 vintage wines.

### WINEMAKING

The grapes were handpicked, destemmed, and crushed into small bins for fermentation. Fermentation was carried out in small lot, open-top fermenters. The cap was punched down twice daily at the height of fermentation to increase the extraction of color and phenolic compounds gently. The juice was racked clean to barrels for secondary malolactic fermentation and aging, then barrel-aged for 18 months.

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