




TECHNICAL NOTES

APPELLATION: Calistoga,
Napa Valley

VARIETALS:
100% Cabernet Sauvignon

ALCOHOL: 14.5% by vol.

PH: 3.66

TA: 6.4 g/L

AGING: 19 months in 32%
new French oak

VEGAN FRIENDLY



DISTRICT COLLECTION

CALISTOGA CABERNET SAUVIGNON

2021

IN THE VINEYARD

The grapes are harvested from a single vineyard located in the heart of Calistoga and planted to gravelly soils. Despite being on the valley floor, the berries are very small and impart characteristics of hillside fruit into the wine but still offer the balance that comes with valley floor fruit.

ABOUT THE VINTAGE

2021 was a smooth and uneventful harvest season. June started out warm, followed by a cool and foggy July and August that slowed ripening and caused nice retention of acidity. Even ripening, with no extreme heat events, made for ideal growing conditions. Sparse winter rains resulted in an early budbreak, evenly developed clusters, and smaller berries packed full of flavor. Overall, the fruit was exceptional, making it another amazing year for quality.

CONVERSATIONS WITH THE WINEMAKER

After hand-harvesting on September 13, the grapes were fermented on the skins for an average of 51 days with native fermentation. The wine was gently pressed, racked and aged for 19 months in 34% new Saury, Ermitage and Seguin Moreau French oak barrels. The wine was bottled unfiltered and unfiltered on July 17, 2021.

WINE PROFILE

An exquisite arrangement of succulent blackberry, vibrant raspberry, and mature strawberry bursts forth from the vessel, accompanied by black plum preserves, velvety chocolate, and enticing Bing cherries. Opulent and profound, the flavors of dark fruit entwine gracefully with hints of cassis, roasted herbs, dried mint, and earthy nuances. Gentle tannins and a fearless vibrancy harmoniously complete the flawlessly smooth and lavish culmination.