



History

Since Cabernet Sauvignon thrives in a warmer climate, we have always grown our fruit further inland amongst the sunny hillsides along the Russian River in the Ukiah Valley. We select gravelly, well-drained soils for Cabernet; the vines struggle in these conditions resulting in low yields of grapes with exceptional flavor.

Winemaking

The summer of 2021 was warm and dry, making for excellent conditions to grow Cabernet Sauvignon. The consistent heat led to steady ripening and development of the fruit, resulting in a concentration of flavors and refined tannins. Each vineyard block was picked at optimal ripeness, destemmed, and fermented in a mix of small open-top fermenters and stainless steel tanks. After fermentation, we pressed to oak barrels from our favorite coopers, where the wine aged for seventeen months. Careful blending and minimal handling let the quality of the fruit shine.

Tasting Notes

Rich and complex, our 2021 Cabernet Sauvignon embodies what a Mendocino Cab is all about. You will find layered aromatics of black cherry, hints of blueberry and underline tones of cedar. On the palate, the harmonious union of red and black fruit, sprinkled with hints of clove and vanilla make this a beautiful wine. Structured tannins and balanced acidity sustain its fullness through a long finish. On the dinner table, consider pairing this wine a pepper crusted steak, roasted beets, smoked Gouda, or a decadent dark chocolate mousse.

Appellation: Mendocino

Fermentation: Tanks and $\frac{3}{4}$ -ton fermenters

Maturation: 17 months in barrel (26% new)

Alcohol: 13.9%

Cases produced: 1,610

Sugar at harvest: 22.8° - 27.3° Brix

Harvest dates: September 17 - October 8

Titrateable acid: 5.7 g/L

pH: 3.7

Cellaring: 5 - 10 years with careful aging