

2021 CABERNET SAUVIGNON

FIELD REPORT

The 2021 growing season got an earlier than average start. The warm spring conditions resulted in an early budbreak and vigorous growth. June saw unprecedented temperatures and resulted in poor flowering and a lowered berry-set. Dry summer conditions continued to slow vine growth and bring wildfires. The silver lining was that the high level smoke blocked the sun, delaying ripening in the vineyards. Harvest began earlier than usual, with many grape varieties ripening at nearly the same time and picking finished earlier than most years.

WINEMAKER'S NOTES

Hand-harvested and gently destemmed then whole-berry fermented. The wine was left on skins for twenty-one days before being pressed and aged sixteen months in French and American oak barrels.

TASTING NOTES

On the nose, discover captivating aromas of black currant, blackberry, cherry, and a subtle cigar box with delicate hints of vanilla bean. The palate offers a full-bodied and complex experience, featuring balanced tannin, fruit, and acidity. Dark cherry, black currant, and blackberry preserve dominate the forefront, while tobacco and spice nuances linger, concluding with caramel oak notes on the long finish.

PERFECT PAIRING

Ideal with barbecue, grilled red meats, game meats, hearty stews, osso bucco, mushroom Bourguignon, and grilled portobello with Boursin cheese pasta. For a cozy touch, enjoy with a fine cigar by the fire.

BLEND

85.7% Cabernet Sauvignon
14.3% Merlot

CHEMISTRY

PH 3.73
TA 7.41G/L
ALC 13.5 %
RS 3.5 G/L

PRODUCTION

Bottled July 2023
467 Cases

All about the dirt.

road13vineyards.com

