

2021 ROCKET SCIENCE RED

BY CALDWELL NAPA VALLEY



Vintage:	Twentieth
Composition:	53% Cabernet Sauvignon, 25% Syrah, 13% Carménère, 6% Merlot, 3% Pinot Noir
Appellation:	Napa Valley, Coombsville District
Vineyard:	Caldwell and Kreuzer Vineyard
Vineyard Blocks:	Caldwell 14, 15, 16, 17 and Kreuzer
Yield:	3.0 Tons per Acre on Average
Average Vine Age:	26 Years
Grape Varieties:	See Composition Section
Clones:	Multiple
Rootstock:	Multiple
Vintage Summary:	The 2021 Vintage can be classified as a severe drought year here in Napa Valley. With only 7.3” of rain from January to March, bud break was early, and bloom had higher stress than typical – leading to a smaller crop. Currently, I’m drawing comparisons in the cellar to the 2015 vintage, but with much less heat towards the end of the growing season, helping retain freshness and varietal expression and individuality. Overall, a very high-quality vintage (if you had water to irrigate with, which we luckily did), I foresee the vintage to be known for its structure, freshness, and long-term age-ability.
Harvest Date:	Multiple
Fermentation:	Stainless and French Oak
Yeast:	Multiple
ML Bacteria:	Multiple
Wood Origin:	French Oak (Jupilles, Bercé)
Aging:	18 Months in 100% French Oak
New Oak Barrels:	65%
Fining:	None
Filtering:	Filtered
Alcohol:	14.8%
Bottled on:	September 26, 2023
Winemaker’s Tasting Notes:	The 2021 Rocket Science by Caldwell immediately hits you with notes perfectly ripened red cherries from the Syrah and Carmenerere, high tones from the Merlot, with a core of intense blackberry and graphite from the Cabernet Sauvignon. 2021 Rocket Science presents itself with a more elevated, brighter elegance than typical years due to the presence of more Carmenerere, and even a dash of Pinot Noir to make the blend, alongside the larger than typical component of Cabernet Sauvignon. The palate is immediately explosive with a spectrum of dark black and red fruits that are carried across the luscious yet laser beam focused middle, culminating in a bright finish reminiscent of beautifully ripened creekside raspberries.
Cellaring:	2–16 Years
Production:	900 Cases of 750s, 50 Cases of 1.5Ls
Price:	\$74 / 750 ml, \$179 / 1.5L