

2021 SIGNATURE GOLD

BY CALDWELL, NAPA VALLEY

Vintage:	Sixteenth
Composition:	96% Cabernet Sauvignon, 2% Cabernet Franc, 2% Petit Verdot
Clones:	337, 338, 341, 191, 214, and 400
Appellation:	Coombsville, Napa Valley, CA
Vineyard:	Caldwell Vineyard Estate, Established 1981
Vineyard Blocks:	Caldwell 15, 16, and 18
Yield:	3.0 Tons per Acre on Average
Average Vine Age:	30 Years
Grape Varieties:	See Composition Section
Rootstock:	Several
Harvest Date:	Many

Vintage Summary: The 2021 vintage was 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, we're 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), destined to be known for its structure, freshness, and long-term age-ability.

Fermentation:	Stainless Steel
Yeast:	Multiple
ML Bacteria:	Multiple
Wood Origin:	100% French (Jupilles, Bercé)
Aging:	22 Months
New Oak Barrels:	80%
Fining:	None
Filtering:	None
Alcohol:	14.9%
Bottled on:	July 17, 2023

Winemaker's Tasting Notes: The 2021 Gold is insanely gorgeous with loads of typical Caldwell black and blue fruits, and a cooling hit of menthol right off the bat. The aromatics that follow are more savory and intriguing with camphor, garrigue, blackberry, bay laurel, and a stream of graphite that brands this Cabernet Sauvignon more of a "thinking" person's wine, and places it firmly on the world stage of Bordeaux varieties. The mouthfeel is perfectly striking, intense, and mouthwatering, with the vintage signature of a super high volume of fine tannins, and a salinity you find in only the best wines of the world.

Cellaring:	3 – 25 Years
Production:	273 Cases
Price:	\$225 / 750ml