

VARIETAL COLLECTION
Cabernet Sauvignon
BY CALDWELL

2021

Vintage: Second
Composition: 99.9% Cabernet Sauvignon
0.1% Carménère
Clone: 15, 337, and 341
Appellation: Coombsville, Napa Valley, CA
Vineyard: Caldwell Vineyard Estate, Established 1981
Vineyard Blocks: Caldwell 15 and 16
Yield: 3.0 Tons per Acre on Average
Average Vine Age: 30 Years
Grape Varieties: See Composition Section
Rootstock: 5BB and 3309
Harvest Date: 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.

Fermentation: Stainless Steel
Yeast: Multiple
ML Bacteria: Multiple
Wood Origin: 100% French Oak (Jupilles, Bercé)
Aging: 50% New Oak Barrels for 2 Months
100% Terra Cotta Amphora for 16 Months
Fining: None
Filtering: None
Alcohol: 14.9%
Bottling Date: July 20, 2023

Winemaker's Tasting Notes: This wine was not fermented in Amphora, however, it was brought from its nascent stages to bottle in Amphora. This allows the wine to express the purity of the varietal and location, without the impact and sweetness of wood. The 2021 VCB Cabernet Sauvignon is beautifully floral and mineral driven on the nose, with elements of dark cocoa, wet concrete, violets and rose water. The palate carries itself with very typical Caldwell cool blue fruits, but is extra saline and finishes with flavors reminiscent of iron and blood.

Cellaring: Now – 15 Years
Production: 75 Cases
Price: \$175/750ml

