

VARIETAL COLLECTION

Carménère

BY CALDWELL

2021

Vintage: Twelfth
Composition: 95% Carménère, 4% Merlot,
0.5% Cabernet Franc, 0.5% Malbec
Clones: Italian and 2
Appellation: Coombsville, Napa Valley, CA
Vineyard: Caldwell Vineyard Estate, Established 1981
Vineyard Blocks: Caldwell 18 and 19
Yield: 3.0 Tons per Acre on Average
Average Vine Age: 21 Years
Grape Varieties: See Composition Section
Rootstock: 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 Tank
Yeast: Multiple
ML Bacteria: Multiple
Wood Origin: French Oak (Jupilles, Bercé)
Aging: 18 Months
New Oak Barrels: 50%
Fining: None
Filtering: Unfiltered
Alcohol: 15.1%
Bottling Date: July 11, 2023

Winemaker's Tasting Notes: The 2021 Caldwell Varietal Collection Carménère was 100% stainless fermented to help elevate the varietal character. The 2021 is much spicier than its 2020 counterpart, and holds a resonant red currant and dark toasted cocoa character throughout the experience. The palate is beautifully elegant and bright, but with an exquisite weight of ripe raspberry and a long finish carried by high volume of tall tannins.

Cellaring: Now – 10 Years
Production: 132 Cases
Price: \$125/750ml

