

VARIETAL COLLECTION

Reserve Sauvignon Blanc

BY CALDWELL

2021

Vintage: Fourth
Composition: 100% Sauvignon Blanc
Clones: Musque
Appellation: Coombsville, Napa Valley, CA
Vineyard: Caldwell Vineyard Estate, Established 1981
Block: Caldwell 6 and 7
Yield: 3.0 Tons per Acre on Average
Average Vine Age: 11 Years
Grape Variety: See Composition Section
Rootstock: 101-14
Harvest Date: September 7

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: French Oak Barrels
Yeast: Multiple
ML Bacteria: None
Wood Origin: French Oak
(Jupilles, Bercé, and Center of France)

Aging: 16 Months
New Oak Barrels: 100%
Fining: None
Filtering: Filtered
Alcohol: 14.5%
Bottling Date: August 3, 2023

Winemaker's Tasting Notes: The 2021 Reserve SB from our special North-facing amphitheater-shaped vineyard demonstrates what a drought year can bring to the phenolics and mouthfeel of a barrel aged Sauvignon blanc. Remarkably fresh and mineral driven on the nose for having over a year in barrel, with time in the glass the bouquet opens to more baked pears and a hint of baking spice. The palate holds verve nicely, and explodes post-attack acidity with layers of baked green apples, cinnamon, and green cantaloupe.

Cellaring: Now – 5 Years
Production: 44 Cases
Price: \$150 / 750ml

