

Vintage: Twelfth

Composition: 93% Tannat, 4% Malbec, 3% Merlot

Clone: 474

Appellation: Coombsville, Napa Valley, CA

Vineyard: Caldwell Vineyard
Vineyard Blocks: Caldwell 17

Yield: 3.0 Tons per Acre on Average

Average Vine Age: 20 Years

Grape Varieties: See Composition Section

Rootstock: 3309 Harvest Date: October 15

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: French Oak (Jupilles, Bercé)

Aging: 22 Months
New Oak Barrels: 50%
Fining: None
Filtering: Filtered
Alcohol: 15.6%
Bottling Date: July 24, 2023

Winemaker's Tasting Notes: The Tannat grown here at Caldwell always produces an animated, lively wine, and 2021 with its vibrant dark red core of color is no exception. The aromatics are floral, volatile, and super perfumed with sweet Armagnac-eque notes intertwined with the new French oak. Flavors of rhubarb, pomegranate, and cranberry are enveloped by the varietal's high tannin and high acid characteristics, leaving the wine with a linear yet bombastic finish that lingers for minutes.

Optimal Drinking Period: 1-15 Years Production: 133 Cases Price: \$95/750ml

