



2020 CRU CABERNET SAUVIGNON, OAKVILLE



Harvest Dates: September 24, 2022

Barrel Age: 18 months in 55% new Oak, 100% French Oak

Cooperage: Taransaud, Saury, Baron, Ermitage, Artisan

Blend: 95% Cabernet Sauvignon, 1% Malbec,
2% Cabernet Franc, 2% Merlot

Bottling Date: April 20, 2022

Alcohol: 14.6%

pH/TA: 3.79 / 0.57

Release Date: Fall 2022

Cases Produced: 103

THE VINEYARD Our CRU Cabernet Sauvignon, Oakville is sourced from two Cabernet Sauvignon vineyards in Oakville, Rancho Pequeno and Ashe Vineyards, along with a small amount of Cabernet Franc from St. Helena and Malbec from Mt. Veeder, which we layer together for a delicious, well-rounded and beautifully balanced wine that expresses the nuance and character of their respective sites. All the vineyards play a role in this uniquely focused CRU bottling, contributing to the juicy approachability and great structure that our CRU Cabernet Sauvignons are known for.

THE VINTAGE As a result of the dry and temperate winter, the 2020 bud-break began a few weeks earlier than average. Spring did not bring much relief for growers in terms of water supply and irrigations were started early and continued frequently throughout the growing season. The vintage will forever be remembered by the August 14th extreme heat wave followed by an unprecedented round of over 11,000 lightning strikes across Northern California over a 36 hour period. The rest of the growing season and resulting harvest was more like an action packed movie than grape growing or winemaking. We came together as a team, however, and worked extremely hard, at times in dangerous circumstances, to produce a portfolio of beautiful, well-balanced, meticulously-crafted 2020 Vineyard 29 wines.

THE WINE Bursting from the glass with juicy plum, fresh blueberry and violet notes, the 2020 CRU Oakville Cabernet truly stands out amongst the Vineyard 29 portfolio. The wine is opulent and fruit-forward with a blue, grapey characteristic that is a signature of Oakville. Velvety in texture with round, supple tannins and mouth coating, mixed berry yogurt flavors balanced with fleshy ripe plum, this Oakville Cabernet is a show stopper upon release and will age gracefully for well over a decade.