



2021 CRU CABERNET SAUVIGNON, OAKVILLE



Harvest Dates: October 4 – October 6, 2021

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

Cooperage: Taransaud, Saury, Cadus, Artisan

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

Bottling Date: May 16, 2023

Alcohol: 14.7%

pH/TA: 3.70 / 0.60

Release Date: October 1, 2023

Cases Produced: 175

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 The 2021 growing season began a week or two later than the 2020 season due to a colder than average February and March. A few spring showers helped the vines but the overall dry winter led to slow shoot growth and smaller than average shoots in most cases around the valley. Thankfully, those who started their irrigation program early, April in the case of Vineyard 29 and Aida Estate, were able to convince the shoots to grow to adequate length so that each shoot could ripen its clusters evenly and optimally. Early season frosts were common in the coldest parts of the valley, thus decreasing overall yields come harvest time. The summer growing season was exceptionally good. The consistent weather, beautiful skies and ideal ripening conditions aided in a slow and steady sugar accumulation period alongside excellent tannin development. Harvest was smooth and steady and while yields were lower than average, the grapes were concentrated and flavorful and the resulting wines are stunning. A truly exceptional vintage.

THE WINE Aromas of juicy plum and fresh blueberry cobbler frame this opulent and vibrant wine and help to weave a palate of milk chocolate, tobacco leaf and graphite. Structure is built by beautiful French oak that lends notes of sandalwood, Tahitian vanilla and subtle baking spices. Full bodied with firm tannins but also a softness makes this wine easy and pleasurable to drink. The CRU Oakville Cabernet is a true standalone in the Vineyard 29 portfolio. Where the St. Helena based Cabernets are primarily black and red fruit-driven, the CRU Oakville leans towards the blue and purple fruits. This wine is enjoyable upon release and will age gracefully for 15+ years.