

2021 | MOUNT VEEDER BARREL SELECT CABERNET SAUVIGNON

Our second bottling of this special wine highlights the diversity of the Cabernet Sauvignon blocks from the Wildcat Vineyard on Mount Veeder. It receives the Barrel Select designation as our only wine aged in all new French oak barrels. The best lots of grapes and clones were selected and aged for 30 months in super tight-grained oak, creating a silky smooth and generous wine. It's extremely well integrated, displaying toasty oak and fine tannins with rich black and red fruits. Very age worthy too!



We craft elegant, single-vineyard wines from the Napa Valley.

WINEMAKING NOTES

APPELLATION

Wildcat Vineyard, Mount Veeder, Napa Valley

VARIETAL

100% Cabernet Sauvignon

PRODUCTION

72 cases

RELEASE DATE

April 2025

FERMENTATION

Open-top fermenters

BARREL AGING

30 months in 100% new French followed by nearly 10 months in bottle prior to release.

DRINKING WINDOW

Cellar for 3 to 5 years. It will only improve over the next 15 to 20 years.

TOTAL ACIDITY (TA)

4.22 g/L

PΗ

3.65

ALCOHOL

14.5%