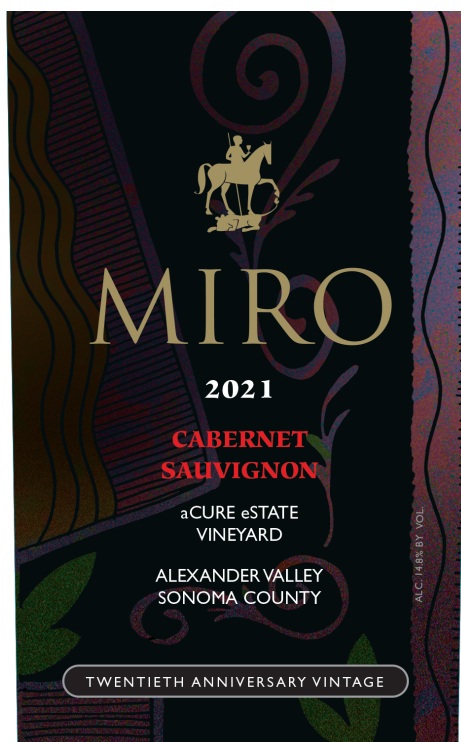




2021 HITCHCOCK CABERNET SAUVIGNON



Winemaker's Description: The wine from Hitchcock Vineyard definitely has its own unique character. The relatively small berry size and lower yield made very dark and concentrated wine with well-expressed wild berry fruit aromas. There is no denying the full body and almost grippy tannins guaranteeing years of longevity. In addition, there are already a layers of complexity, unusual for such a young wine. Enjoy now or age for another 7-15 years. **This wine is "vegan"**. Cheers!

The Vintage: The 2021 harvest year was near perfect for growing grapes and a second year of a lighter-than-normal crop. The berry size was smaller than average, delivering exceptional flavors, intense color, beautiful grapes, fruit-forward and ripe. The season started early, the weather was cool, and we had no lingering heatwaves. The good weather led to relatively early-to-normal harvest dates. Most grapes ripened at the same time.

The Vineyard: Hitchcock is a new vineyard for me located at the border between the Russian River and Chalk Hill appellations of Sonoma County. Its relatively shallow and low-fertility soils, elevation of about 1600 feet on a hilltop facing both West and East directions, and exposure to constant wind bring some fascinating elements to this vineyard's terroir. The vines were planted on a very steep hill about 26 years ago.

Winemaking: We hand-picked the grapes on October 7th, 2021. After hand-sorting, we de-stemmed the grapes for 100% whole-berry fermentation. After a few days of cold soak, the wine fermented with only indigenous ("native") yeast at a relatively low temperature. The extended maceration lasted 41 days on the skins. After pressing, the wine was racked twice before barreling down. During aging, the wine was racked twice using nitrogen only.

APPELLATION: Chalk Hill
HARVEST DATE: October 7th, 2021
BRIX: 25.2°
BLEND: 100% Cabernet Sauvignon

BARREL AGING: 20 months in 30% new French oak
BOTTLED: June 29, 2023
PRODUCTION: 417, 12x750 ml/cases
ALCOHOL: 14.9%; **TA:** 6.3G/L; **PH:** 3.5; **RS:** 0.0%