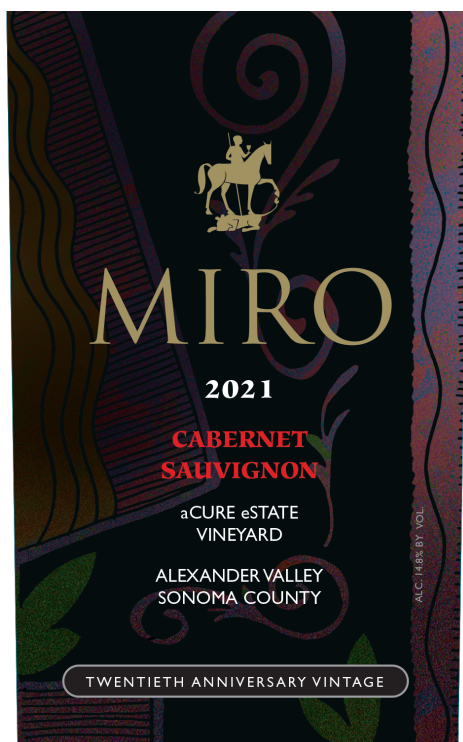




2021 ACURE ESTATE CABERNET SAUVIGNON



Winemaker's Description: The wines from aCURE eSTATE vineyard are consistent regarding their unique terroir-driven aromas. The high magnesium ("blue rock") rich soils reduce the natural Cabernet vigor, reduce the berry size, and lower the yields considerably, making concentrated wines with well-expressed minerality and dark stone fruit aromas. The mouthfeel has a particularly velvety texture and a rich but focused fruit-dominated finish. The nose is complex with layers of dark stone fruit and berries, maple, cocoa-mocha, and a hint of forest floor. Enjoy now or age for another 5-7 years.

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:

This prime hillside Alexander Valley Vineyard, owned by Dr. Siegmund, is biodynamically farmed with minimal irrigation and fertilizing. The location is just south of Cloverdale. The entire vineyard is only 5 acres on five different blocks. The vines are closely spaced and bask in a Southeastern exposure. The aCure eState Cab grows in high-mineral-content decomposed serpentine and granite, shallow with low fertility.

Winemaking:

We hand-picked the grapes on October 2nd, 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 46 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: Alexander Valley
HARVEST DATE: October 2nd, 2021
BRIX: 26°
BLEND: 100% Cabernet Sauvignon

BARREL AGING: 20 months in 38% new French oak
BOTTLED: June 29, 2023
PRODUCTION: 288, 12x750 ml/cases
ALCOHOL: 14.8%; **TA:** 6.4g/L; **pH:** 3.83; **RS:** 0.25%