

NAPA VALLEY QUILT

“FOR NAPA VALLEY QUILT, OUR GRAPES COME FROM A PATCHWORK OF
PRIME NAPA VALLEY VINEYARDS TO CREATE A CLASSIC CABERNET SAUVIGNON
THE WAY MY FAMILY HAS MADE IT FOR FIVE GENERATIONS.”



JOSEPH WAGNER, FIFTH GENERATION NAPA VALLEY WINEMAKER

2021 NAPA VALLEY CABERNET SAUVIGNON

For the Napa Valley Quilt, we focused on vineyards with well-draining, low-nutritive soils that stress the vines. The result of these soils is a grape crop with extraordinary concentration of flavor, color and texture. While the majority of the fruit comes from the floor of the Napa Valley to achieve the richness and elegance desired, we also relied on some grapes grown in the well-drained gravelly soils of the side slopes along with high elevation in the mountainous areas for a blend with more structure and complexity than we could have achieved had we used fruit grown solely in a single region.

2021 GROWING SEASON

The winter period began with very mild temperatures and below average rainfall. In late March, the weather was colder than normal which delayed budbreak and early season grapevine growth. In mid-spring the weather transitioned to abnormally hot weather, which led to rapid and uniform grape growth. Late May and early June brought ideal conditions for bloom and fruit set. With warmer than normal weather, the crop ripened quickly, and the fruit went through veraison in mid-August. In September, the weather remained warm during the day with cooler nights due to the consistent marine layer. The ideal conditions allowed the grapes to ripen with excellent flavor while retaining balanced acid in the fruit. We began harvest in mid-October and completed by late October.

WINEMAKER NOTES

For Napa Valley Quilt Cabernet Sauvignon 2021, the winemaking process started by picking fruit at optimum physiological maturity; lignified seeds and canes, a slight dimpling of the berries (dehydration) and once in the cellar, we kept wine lots separated by individual vineyard. The wine went from cold soak to extended maceration for up to 60 days in some cases, and we re-evaluated the progress of each lot before moving the wine to classic Bordeaux and Burgundy barrels (70% new oak) where it underwent malolactic fermentation, and was racked every 4 to 6 months until blending 20 months later.

TASTING NOTES

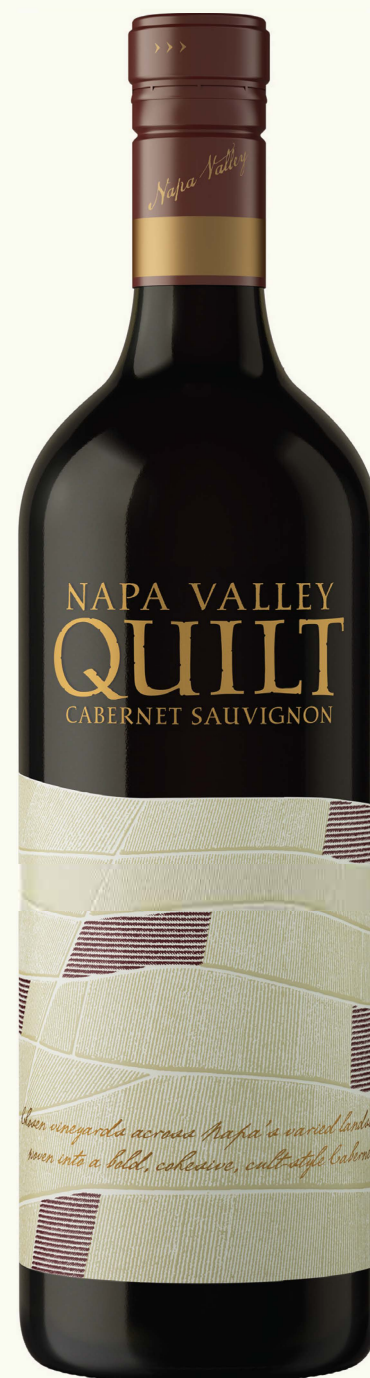
COLOR: Dark plum

AROMA: Exuberant aromas of dark cherry strudel, ripe blackberry, and cocoa nibs.

PALATE: Bold and opulent flavors of boysenberry jam, dark chocolate, and Malabar plum with a hint of clove. This Cabernet Sauvignon is elegant on the palate, with strong acidity and a long, smooth finish accompanied by velvety tannins.

FOOD PAIRING

Creamy tomato pasta with Italian sausage, jerk spareribs with guava-rum sauce, or a juicy portobello mushroom burger with pesto.



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