

M. DEAN



2021 CABERNET SAUVIGNON CALIFORNIA

about the 2021 vintage

The 2021 vintage was quite warm, allowing grapes to fully ripen. Small berries with good flavor concentration and firm, ripe tannins, created a Cabernet Sauvignon with both finesse and backbone. Blending with a minority of other Bordeaux varieties brought total harmony to the wine.

vinification

The Cabernet was sourced from prime vineyards throughout California. Yields were controlled to create richer, riper fruit. A few small lots from cooler sites were blended in to add a savory component as well as freshness. Fruit was directly pressed upon arriving at the winery in small, separate lots. After a short maceration, the juice was racked, settled, and finished primary fermentation in stainless steel with 25% racked to new French oak barrels. All the wine completed malolactic fermentation. Rigorous blending trials dictated the final blend, and the wine was bottled after 10 months of aging.

tasting notes

Huckleberry, blackberry, sassafras, oak, toast, and spice. A modern take on California Cabernet.

food pairing

Game, meats, anything with red sauces.

alcohol/volume

13.5%



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