



## 2020 Cabernet Sauvignon Santa Cruz Mountains

### Vintage

A lack of winter rains made for an open, airy canopy and great sunlight penetration. Consistent heat resulted in even ripening and advanced flavor development at lower sugars. An earlier pick made sense in 2020 - well-balanced, energetic fruit with a solid flavor profile.

### Tech

Picked in the early morning fog, two small lots of cabernet made it back to the winery for sorting and destemming. Fermentation kicked off spontaneously in open top tanks. Gently punched down twice a day, we worked hard to showcase all the lovely color, aroma and flavor of our mountain Cab without pulling too much tannin. The wine spent 6 months in oak (10% new) and 1 month in stainless steel. Bottled unfinned & unfiltered in April, 2021. 13.6% ALC/VOL.

### Tasting

Aromas of alpine strawberries, black cherries and a hint of wild sage. On the palate, wild cassis fruit, blueberry compote and crushed stone. Mouth coating with great acid and a long finish. Enjoy now or over the next 5 years.

### Website summary

Showcasing the best mountain grapes, a fabulously fruity wine with light tannins. Picked in the early morning fog, fermentation started spontaneously in open-top tanks. 6 months in oak and 1 month in stainless steel. Bottled unfinned & unfiltered. Strawberry and black cherry aromas, blackcurrant and blueberry flavors.