

GRGICH HILLS ESTATE

NAPA VALLEY

ESTATE GROWN | ORGANIC CERTIFIED

2021 CABERNET SAUVIGNON, Napa Valley



WINEMAKER'S NOTES

Alcohol	14.2% by volume
Fermentation	indigenous yeast; 4 weeks of skin contact
Harvest date	Sept. 23 - Oct. 18, 2021
Sugar	23.67° Brix (average)
Bottling date	July 10 - Aug. 2, 2023
Release date	Fall 2025
Total acid	5.6 g/L
pH	3.73
Time in oak	20 months
Type of oak	100 % French oak
Production	18,000 cases (12,750 mL)
Blend	81% Cabernet Sauvignon 11% Merlot 5% Petit Verdot 3% Cabernet Franc



the vintage

The growing season was free from severe weather issues, and, despite the drought, our yield increased five percent from 2020. We had no significant rainfall past the month of February, but mild spring and summer conditions provided an ideal environment for grapes to flower, bloom, and set in early spring. Notably cooler temperatures in August and September allowed us to pick each block at its ideal point of ripeness, leading to outstanding quality and great concentration in the fruit. The grape harvest drew to a close at the end of October, with the last grapes arriving just before an atmospheric river brought much-needed rain to Northern California.

the vineyard

Our Yountville vineyard forms the heart of our Napa Valley Cabernet Sauvignon, with grapes from our Rutherford and Calistoga vineyards rounding out the blend. We farm all of our certified organic vineyards naturally, using the principles of regenerative agriculture.

the wine

The hallmark complexity, depth, and quality achieved by Napa Valley Cabernet Sauvignons are on full display from start to finish in our eponymous 2021 Napa Valley Cabernet Sauvignon. A seductive aroma of black fruits – blackberries, black currant, black cherry – is accented by exotic wafts of cardamom and nutmeg. Still greater depth is achieved on the palate, with red berries, blackberries, and hints of blood orange and dried cranberries, bolstered by bright acidity. Vibrant tannins provide additional structure and complexity as you make your descent into a long and flavorful finish.