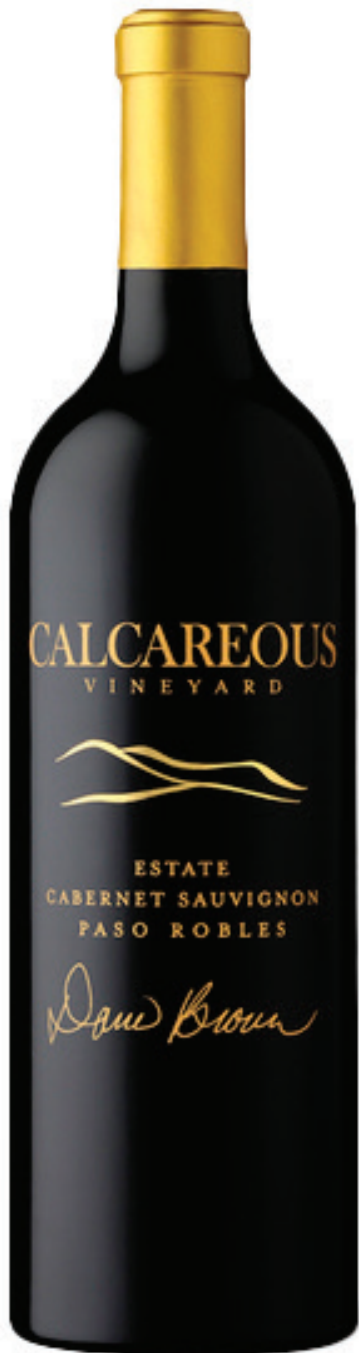




# CALCAREOUS

— V I N E Y A R D —

## 2021 Signature Cabernet Sauvignon



The Signature Cabernet Sauvignon is made to showcase what is possible in both vineyard and cellar, regardless of cost, labor, or time. Worthy of our proprietor's signature and at home in the most thoughtfully-curated collections, the stunning result represents the best of what we and our Estate vineyard are able to produce.

### Tasting Notes

This Cabernet shows a deep extracted maroon in the glass while offering a perfume of blackberry and fall spices. Initial palate is dominated by bright red fruit and rugged tannin. The mid palate softens considerably and melds with rich notes of fully ripe structural components and toasted French oak. A wine offering drink-now accessibility along with 20+ years of age-worthy complexity.

### Vineyard & Vintage

The 2021 vintage has established itself as one of Paso Robles' best in its history. The conditions were overall warm and dry, but not to the extreme. Vintages like this produce all the concentration of flavor and tannin along with sun kissed rich fruit without stressing the vines or imparting any overripe character to the wine.

The 2021 Signature Cabernet comes from blocks 7 and 17 on our Estate Calcareous Vineyard. Block 7 is part of our original 2002 plantings and is our steepest, chalkiest, most southwest facing site planted to Cabernet Sauvignon. This fruit is noted for its rich, ripe fruit, soft tannin and bright acidity. Block 17 was planted in 2014 and is our most east facing block of Cabernet, giving it some cool climate character. The fruit grown here always shows deep purple color, earthier fruit and age worthy tannic structure.

### Winemaking Notes

The fruit was handpicked and cluster sorted before de-stemming. The uncrushed whole berries were then placed into new Ermitage French oak barrels with the heads removed. The fermentation took place inside the barrels, with mixing and punchdowns performed 3 times daily by the winemaker. Upon completion of primary fermentation, the barrels were temporarily sealed and the wine allowed to sit on the skins for a total of 39 days. The act of fermenting in barrel allows for 100% new oak to be used without the oak profile becoming a dominant feature. The grapes were then dug out by hand, gently pressed, and the wine racked back into the same barrels with the heads now replaced and aged for a total of 31 months.

### Aging

31 months

### Technical Details

Varietals: Cabernet Sauvignon  
Harvest Date: October 3-21, 2021  
Alcohol: 15.6%  
pH Level: 3.42  
Production: 100 Cases Produced