

### **TECHNICAL NOTES**

APPELLATION: Napa Valley

VARIETALS:

100% Cabernet Sauvignon

ALCOHOL: 15% by vol.

PH: 3.63

**TA**: 6.5 g/L

AGING: 19 months in 48%

new French oak

HARVEST DATE: September

18 - October 5, 2021

**BOTTLED**: July 20, 2023



VEGAN FRIENDLY



# **GENERATIONS**

### NAPA VALLEY CABERNET SAUVIGNON

2021

### IN THE VINEYARD

The grapes for this 2021 Generations Cabernet Sauvignon were grown in five vineyards in Napa Valley. Two vineyards on the west side of St. Helena appellation, one in the hills of St. Helena, one in the prestigious area east of Oakville and one in the hills above Stag's Leap. Combined, these vineyards produce smaller yields with more concentrated fruit that deliver richness and power to the wine. By blending grapes from these renowned vineyards and appellations, we can make a wine that truly represents the best of Napa Valley Cabernet Sauvignon and honors our five generations of making wine in the Napa Valley.

# CONVERSATIONS WITH THE WINEMAKER

This limited production wine is 100% Cabernet Sauvignon and the fruit was hand-harvested between September 18 and October 5. Grapes were fermented on the skins and underwent extended maceration for an average of 38 days to lend complexity and depth to the wine before being racked to new, tight-grained, medium and medium-plus toast French oak barrels for 19 months of aging. Only our best barrels from Ermitage, Taransaud, and Demptos were selected for this wine.

#### WINE PROFILE

Exuding a striking and intense deep purple hue, the 2021 Cabernet Sauvignon unveils captivating aromas of velvety cocoa, luscious blackberry, fragrant violet, and alluring spice. This wine embodies opulence and opulence and opulence, boasting profound dark fruit flavors, harmoniously counterbalanced by hints of succulent raspberry, delectable maraschino cherry, creamy vanilla, and a subtle suggestion of star anise. The conclusion is a tapestry of silkiness, lavishness, and captivating aroma, elegantly adorned with impeccably harmonized and seamlessly integrated velvety tannins.