



NAPA VALLEY

Appellation:	Oakville/Napa Valley
Varietal:	100% Cabernet Sauvignon
Cooperage:	60% New French Oak, 10% New American
Alcohol:	14.4%
Harvested:	October 11-19, 2021
Bottled:	February 2024
Released:	July 2024

In 2021 we hand-picked our Cabernet Sauvignon, 20 tons of grapes, from October 7-12th. The majority of the grapes came from the dry-farmed 9.5 acres of Cabernet Sauvignon planted on the estate, located one-third mile north of Oakville Cross Road on Money Road. Our estate's soils are of Pleasanton and Bale loam series with spots of silt and gravel. Rootstock is Teleki 5C on 6 x 12 ft. spacing. This year the wine was a 100% Cabernet Sauvignon from our Oakville vineyard

#### Tech Details:

- Average sugar: 24 Brix
- Total acidity: 6 g/L
- pH: 3.74
- RS 1 g/L

**FERMENTATION AND AGING:** The fruit was sorted in the vineyard and on the crushpad then gently crushed into small fermenters. We let the juice ferment on the skins for 14 days after inoculation using ICVD254 yeast. The wine went through a combination of punch-downs and pump-overs twice daily during this period. After pressing, the wine was racked into 60% new French and 10% new American oak barrels and left to age for 24 months. During this time, native malolactic fermentation occurred. This wine was bottled filtered.

**CHARACTERISTICS:** Nils' Cabernet Sauvignon never disappoints! On the nose pleasant aromas of evergreens, dark cocoa and coriander delightfully heighten your senses after a deep inhale. On first taste, you'll notice an enveloping and bold mouthfeel. It then opens up, as the deep tannins dance around on the taste buds, and finishes with flavors of baked rhubarb, ground green peppercorn and all-spice. Another amazing vintage of Cabernet Sauvignon from the "King of Cabs"!

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