



HUSCH

## 2021 Cabernet Sauvignon

*Mendocino*



### History

Since Cabernet Sauvignon thrives in a warmer climate, we have always grown our fruit further inland amongst the sunny hillsides along the Russian River in the Ukiah Valley. We select gravelly, well-drained soils for Cabernet; the vines struggle in these conditions resulting in low yields of exceptional grapes.

### Winemaking

The consistent heat of summer 2021 led to steady ripening and development of the fruit, resulting in a concentration of flavors and refined tannins. Each vineyard block was picked at optimal ripeness, destemmed, and fermented in a mix of small open-top fermenters and stainless steel tanks. After fermentation, we pressed to oak barrels from our favorite coopers, where the wine aged for seventeen months. Careful blending and minimal handling let the quality of the fruit shine.

### Tasting Notes

Rich and complex, our 2021 Cabernet Sauvignon embodies what a Mendocino Cab is all about. You will find layered aromatics of black cherry, hints of blueberry and underlying tones of cedar. On the palate, the harmonious union of red and black fruit, sprinkled with hints of clove and vanilla make this a beautiful wine. Structured tannins and balanced acidity sustain its fullness with a long finish. On the dinner table, consider pairing this wine a pepper crusted steak, roasted beets, smoked Gouda, or a decadent dark chocolate mousse.

Harvest:	Sept 17 at 22.8° - 27.3° Brix
Fermentation:	¾ ton open top fermenters
Maturation:	17 months in barrel (26% new)
Titrateable acidity:	5.7 g/L (3.7 pH)
Alcohol:	13.9%
Cellaring:	5 - 10 years with careful aging