

cedar + salmon

CABERNET SAUVIGNON

HORSE HEAVEN HILLS / 2021

92

Sourced from high, rolling hills, this vintage was born out of a heat wave, cooling just in time for harvest. Aged in 15% new French and 15% new American oak, this Cabernet Sauvignon (with 8% Malbec and 7% Merlot) shows concentrated power. With tobaccowashed blackberry, espresso, and Italian herbs, it is well built, with sturdy tannins. Dark chocolate and bacon fat enter mid-way with a toasted cedar finish.

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WINEMAKER NOTES

A cool spring followed by a record shattering heat event in late June led to a small but strong 2021 vintage. Cooler temperatures in September and October allowed for grapes to hang longer on the vine. Flavor maturity was achieved before sugar ripeness, elevating the wine's natural acidity. After the grapes were harvested, sorted and fermented, the wine was then aged in 15% new French and 15% new American oak until bottling.

FOOD PAIRINGS

This full-bodied Cabernet Sauvignon is a perfect pairing for soft truffle brie, a savory mushroom tart, moussaka, rosemary braised lamb shanks, or a slow cooker beef stew.