



Keith Emerson and Brian Brown met at Vineyard 29 in July of 2005. The two have made wine together from a single vineyard in Oakville continually ever since. Keith is going on his nineteenth vintage manning the helm at Vineyard 29, while also crafting small lot Chardonnay, Sauvignon Blanc and Cabernet under his *At Large* label and making wine for a handful of clients. In 2016, Brian Brown moved to what is now the Willow Creek Wine Co. He and wife Natalie enveloped their multiple brands under one roof, planted several acres of vineyard, and have moved into their new production facility. Our Napa Valley Cabernet Sauvignon represents our commitment to exploring and sourcing fruit from friends throughout the Napa Valley. Committed to our roots in restaurant service and our deep love for our friends and family, all of our wines are crafted for the table and meant to be shared.

Enjoy, Keith & Holly Emerson, Brian & Natalie Brown

2021 Napa Valley Cabernet Sauvignon

Harvest Date: October 1 - 4th, 2021

Brix at Harvest: 25.1 - 25.5

Bottling Date: May 15, 2023

pH at Bottling: 3.75

TA at Bottling: 5.8g/L

Alcohol by volume: 14.5%

Notes:

For the first time since 2012, this 2021 Napa Valley Cabernet is 100% Cabernet. We love working with small percentages of blending grapes – petite Verdot for color and tannin, merlot for softness, malbec for juiciness. But in 2021, the cabernet fruit needed no supporting cast. On the nose, black raspberry, bushy summer blackberries, graphite and Luden's cherry drops immediately showcase what we love about cabernet sauvignon. Great acidity builds the backbone of this wine and encases palate notes of cocoa powder, additional graphite and violets. Gorgeous herb notes of bay leaf, chaparral and dried English lavender add depth and interest to a plush textured mouthfeel. Expect an endlessly silky finish interlaced with delicate violet notes.

Details:

Vineyards: The 2021 Napa Valley was sourced from friends and sites Emerson Brown has worked with for years. Primarily bench and valley floor vineyard blocks located in Oakville, Yountville, and Saint Helena.

Fruit Processing: 100% destemmed, whole berry, small lot fermentation utilizing automatic pumpovers throughout maceration, one delestage at peak fermentation, total of 25-28 days on skins. Gently basket pressed and gravity fed to barrels.

100% Cabernet Sauvignon

Oak regime: 18 months in 50% new and 50% once used thin stave, tight grain French oak from Taransaud, Saury, Ermitage, and Baron.

Cases: 975

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