



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 eighteenth 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 Emerson Brown Oakville Cabernet Sauvignon is our "vineyard designate" offering from the Rancho Pequeño Vineyard, block 5 and 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

## 2020 Napa Cabernet Sauvignon

Harvest Date: September 23, 2020

Brix at Harvest: 25.1

Bottling Date: April 20, 2022

pH at Bottling: 3.76

TA at Bottling: 5.8g/L

Alcohol by volume: 14.5%

### Notes:

Upon swirling, the 2020 Napa Cabernet quickly unfolds to reveal fragrant violets, graphite, cocoa powder and chocolate covered blueberries. Carrying onto the palate, the signature blue and black fruits emerge, supported by firm tannins and balanced acid. Integrated French oak provides layers of Tahitian vanilla notes and a rich rounded mouthfeel. Full bodied but still lifted and light on its toes, this wine finishes long while hitting all the right notes

### Details:

**Vineyards:** The 2020 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, Rutherford, 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.

**94% Cabernet Sauvignon, 4% Merlot, 2% Petit Verdot**

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

Cases: 560

\$50