



Argeline
VINEYARDS

CABERNET SAUVIGNON
MENDOCINO COUNTY
2021

VINEYARDS

Our Reserve is the embodiment of our favorite characteristics from one of the top regions in the state for Cabernet Sauvignon, with warmer daytime temperatures and a long growing season that yield wines that are fruit-forward, but savory. With the intent to create a wine that is classic in style, we carefully choose and cultivate each lot to fully reflect the amazing potential of Mendocino County as a Cabernet Sauvignon producer.

VINTAGE

The culmination of factors from another drought year in California surprised us with a beautiful vintage. An unseasonably dry and mild winter, which led to an early spring, forced the vines into bud break during peak frost season. A relatively warm, but even summer, resulted in early harvest dates, with lower-than average yields average yields

COMPOSITION

100% Cabernet Sauvignon

WINEMAKING

- Night harvested in 1/2 ton bins
- Four day cold soak with two weeks of extended maceration
- 12 months, 55% new French and American oak barrels.

TASTING NOTES

Fresh cherry, raspberry and dried cranberry, with subtle notes of sage and vanilla. Savory throughout, with a clean, concentrated midpalate and fine-grained, energetic tannins.

PAIRING SUGGESTION

Concentrated and complex. Pairs effortlessly with New York steak with green peppercorn sauce and whipped potatoes.

ABV: 14.1% | BRIX: 24.5° | pH: 3.87 | T/A: 5.4 g/L