

BENZIGER

family winery

C A B E R N E T S A U V I G N O N

C A L I F O R N I A | 2 0 2 1

Alcohol 13.85% | TA 6.3 g/L | pH 3.56 | RS 2 g/L

TASTING NOTES

Blended from premier central coast vineyards, our Cabernet Sauvignon is polished and approachable. Elegant, juicy flavors of berry cobbler followed by mocha and wood spice unite, layer by layer to form a rich full-bodied wine with chalky, round tannins and a long finish. We suggest pairing with a rib eye with peppercorn sauce, or other heartier dishes and savory meats.

WINEMAKING

Grape lots were blended from several benchlands and mountain ranches that naturally yield smaller crops and result in intensely colored and flavored wine. Vine canopies were carefully managed to protect the grapes from direct sunlight while the fruit was allowed an extended hang time to fully ripen. The wine was aged in neutral barrels for 15 months then 2 months with French oak in stainless steel barrels.

VINTAGE

The 2021 growing season was very typical through early spring with warm days and cool nights. Early summer through harvest gave us some unexpected heatwaves but plenty of marine breezes and mild weather prevailed. Cool morning fog preserved the acids in the fruit, creating balance for flavor development.

BENZIGER FARMING PRACTICES

We are dedicated to winemaking that reveals the true character of the vineyard, the varietal and the vintage in certified-sustainable wines defined by individuality and the passion of the people who make them. This wine was made with grapes grown by certified sustainable farming methods. Our sustainable philosophy promotes natural vineyard management, restoration of the land and biodiversity on the estate. We believe these practices result in wines that reflect the authentic flavors, aromas and character of the vineyard.

