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LEWELLING Cabernet Sauvignon

 **CATEGORY:** Exceptional Cabs



Pack Size: 12/750ml

OVERVIEW

Lewelling Vineyards celebrates over 150 years as one of the oldest continuously owned and farmed vineyards in the Napa Valley. The Wight family, 6th generation St. Helena vintners, produces exceptionally elegant and highly sought-after Cabernet Sauvignon. The historic Lewelling estate was established in 1864 near the western foothills in St. Helena by pioneer winegrower and horticulturalist John Lewelling. The family consistently harvested exceptional Cabernet Sauvignon grapes on the 28-acre vineyard that are sold to the most prestigious Napa Valley wineries. Since 1992, the Wight Family has hand-crafted their own vineyard-designated wines.

VINTAGE

BLOOM: May 2021

WEATHER: The dry spring was balanced by optimal summer temperatures and a shy crop in the vineyard. After several years of drought stress the vines self regulated to produce a stunning vintage with gorgeous structure and energy. A natural intensity and savory character seem to be a common thread for the 2021 Napa Cabernets.

HARVEST DATES: September 24 & October 3

GRAPES: Average brix at harvest 27

SITE

1/2 mile south of St. Helena on Lewelling Lane. The Lewelling Ranch is located on an alluvial fan at the base of St. Helena's western hills at the base of the Mayacamas range.

ELEVATION: 350 ft.

SOILS: Soils consisting of cobble, creek wash, and gravelly sand known as Cortina.

VINES: Vines Cabernet Sauvignon on 110R rootstock. 5' x 9' vine spacing, cane pruned

AGE OF VINES: 31 years

100% Cabernet Sauvignon

Lewelling Ranch

St. Helena, Napa Valley

15.6% Alc by Vol



93PTS
Jeb Dunnuck



TASTING NOTES

The 2021 Cabernet Sauvignon offers a bouquet of creme de cassis together with hints of vanilla and anise. The flavor of cassis over delivers in harmony with bright ruby fruits, rosemary blossom, and damp forest floor. Full-bodied tannin, classic cabernet spice, and a dense texture create a multidimensional and layered wine.

PAIRING SUGGESTIONS

Try pairing with garlic prime rib, mushroom pizza or turkey and herb stuffing.

WINEMAKING & TECHNICAL DATA

AGING: 21 months in 75% new French oak.

PH: 3.85 | **TA:** .58 g/100ml

BOTTLING DATE: Bottled unfiltered and filtered in June 2023

SUSTAINABILITY

Integration of certified Organic manure-based compost, annual cover crops, deficit irrigation practices, 200 acres of forest left wild for wildlife habitat. Fish Friendly Farming is a Sustainable certification program for agricultural properties managed to restore fish and wildlife habitat and improve water quality.