



CABERNET SAUVIGNON

2021 | SONOMA COUNTY

"Raeburn Wines are inspired by my mother, Phyllis Benham, who is most comfortable exploring the great outdoors. She taught me to appreciate nature's gifts, but "to leave well enough alone". We take the same approach when making wine, a task made easier because we select grapes from Sonoma County's finest vineyards and carefully bring our wines to life."

- DEREK BENHAM, RAEburn WINERY FOUNDER



VINIFICATION: We harvested our grapes once they attained brix levels between 24°- 25° and the fruit was most flavorful and mildly acidic. The grapes were picked during the cool early morning hours and delivered to the winery where they were sorted, de-stemmed and cold soaked for four days prior to fermentation. During primary fermentation, three daily pump overs are done, a technique that creates more supple wines with greater aging ability and fewer bitter tannins. Finally, the wine was racked into French oak barrels for malolactic fermentation and 12 months of aging.

VINTAGE: In a year best described as a "cold start to a warm, fast finish," reports from throughout Sonoma County indicate that the harvest was a little early, the grape yield appears to be slightly lighter to average yet the 2021 crop will be viewed as an excellent vintage.

WINEMAKER NOTES: Expressive Cabernet with juicy fruit notes, fine tannins and a muscular mid-palate. Layered flavors of plums, dark cherry and vanilla. Expect a long and balanced finish.

TECHNICAL DETAILS

ALC: 14% **PH:** 3.66

TA: .62 g/L **SRP:** \$24.99

AGING: 12 months in
French oak (40% new)

VARIETAL COMPOSITION:

81% Cabernet Sauvignon,
9.5% Petite Verdot, 9.5% Syrah

AVA: Sonoma County:

60% Alexander Valley, 21% Dry Creek
9.5% Lodi, 9.5% Monterey

WINEMAKER: Joe Tapparo



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