



2021

ROCCA

Coombsville
Cabernet Sauvignon

100%

CABERNET
SAUVIGNON

TASTING NOTES

Planted on rocky volcanic soils in the heart of Coombsville, our 2021 *Collinetta Vineyard* Cabernet Sauvignon is a wonderful representation of an outstanding growing season in the Napa Valley. Bright red fruit is complemented by classic Coombsville notes of tobacco, bay and clove. Elegant, layered and complex, this wine offers immediate pleasure upon release but promises future rewards for those who can wait.

THE VINTAGE

The wine was hand-harvested across multiple small picks from September to mid-October 2021. Hand sorted and destemmed, the wine was fermented in stainless steel for 15 days before being drained and pressed to large format New French Oak (50%) where the wine aged for approximately 18 months prior to being bottled without fining or filtration.

FERMENTATION Stainless steel open tops
BARREL AGING 18 months in 50% New French Oak
ALCOHOL 14.5%