

2021 ODETTE ESTATE CABERNET SAUVIGNON, STAGS LEAP DISTRICT



VARIETALS

91% Cabernet Sauvignon
7% Merlot
2% Malbec



ALCOHOL

14.8%



PRODUCTION

2,508 cases



BOTTLED

June 23, 2023



95 POINTS

Jeb Dunnuck



AVA

Stags Leap District

VINEYARD NOTES

The 2021 vintage is sourced from our 38-acre Estate Vineyard in the heart of the Stags Leap District AVA. The soils are comprised of Boomer and Perkins Gravelly Loam with a volcanic influence from the Vaca Mountain Range. The vineyard boasts 8 different clones of Cabernet Sauvignon, Merlot, Petit Verdot, Malbec, and Cabernet Franc with vines up to 41 years old. There were 23 individual picks from our Estate's 32 producing acres.

FERMENTATION & AGING

The must was cold soaked for four days before warming tanks up for inoculation. Maceration times ranged from 7-21 days, with ferment temperatures peaking at 95°Fahrenheit. An initial base blend was assembled following the completion of malolactic fermentation in the spring of 2022. The final assemblage took place during the third racking one year later, allowing the wine time to harmonize in barrel before final racking and bottling in June 2023. The wine aged for 20 months in 100% French oak, 75% new.

IMPRESSIONS

The 2021 Odette Estate Cabernet Sauvignon, Stags Leap District, opens with delicate aromas of violet and freshly ground baking spices atop layers of creme de cassis, fresh Santa Rosa plum, and luscious black cherry. On the palate, rich fruit melds seamlessly with exultant, plush tannin as a crescendo of acidity lends verve through a long finish framed by French oak.