



2021 STATE RANCH

Cabernet Sauvignon, Yountville, Napa Valley



VINEYARD DESCRIPTION

State Ranch is located northeast of the town of Yountville. The 23-acre vineyard is divided into two parcels by State Lane Road and consists of both older and younger vines. Many excellent wines are produced from this area, in part due to the rocky, loam soil which has excellent drainage throughout the year. The vines, as well as the clusters, are moderate in size and the vineyard gets full sun throughout the day. As the young vines mature, we will be harvesting many different clones to make the final wine. Nickel & Nickel selects fruit from 11 acres of the vineyard.

HARVEST NOTES

With very little winter rain, the 2021 growing season began under drought conditions. An equally dry spring punctuated with the windiest May in recent years brought us early budbreak and bloom. The summer months were mild with few heat spikes, allowing the vines to slowly ripen and yield small but intensely flavored grapes. An outstanding growing season for the vineyards, the closer we got to harvest, we continued to see excellent quality all around with the intensity of flavor observed in the vineyard continuing in the winery.

SENSORY EVALUATION

From the outset, this is one powerful, deeply expressive Cabernet with heady black currant, plum, and cedar aromas leading into a big, juicy entry. Layered currant and black cherry flavors are accented by elegant clove notes. Bold, coating tannins support and frame the entire wine, and hints of wet slate add dimension to a dark, brooding finish.

APPELLATION

Yountville, Napa Valley

VARIETAL

100% Cabernet Sauvignon

AGING

French oak barrels
(55% new, 45% once-used)

RELEASE DATE

Fall 2023

HARVEST DATES

September 16 – 20, 2021

SKIN CONTACT

22 days

TIME

16 months

FIRST VINTAGE

2006