



PREVAIL LOOKOUT TREE

KNIGHTS VALLEY

2021

The grapes for this Cabernet Sauvignon/Cabernet Franc blend are grown on the steep slopes of Ferrari-Carano's LookOut Mountain which sits at the junction of Alexander Valley, Knights Valley and Chalk Hill Appellations. This mountain vineyard, soaring in elevation from 500 to 1,400 feet, is comprised of ancient, weathered sandstone and sandy loam soils bearing low-yielding vines.

THE VINTAGE

Although we experienced an unusually rainy period in April, drought conditions in Sonoma county continued in 2021, with most of the annual precipitation landing in October and December, 2020. Spring temperatures were cooler, with bud break occurring one week later than average, while summer temperatures were above average with less nightly fog and cloud cover.

HOW IT'S MADE

The grapes for this wine are destemmed and berry sorted through an optical sorter, then transferred to stainless steel tanks for 5 days of cold soaking. Following the cold soak, yeast is added and pump overs commence, one to two times daily, for the duration of primary fermentation. Once fermentation is complete, the wine is drained to 73% new French oak barrels for malolactic fermentation and 21 months of cave aging before bottling September 1, 2023.

AROMAS & FLAVORS

PreVail Lookout Tree is a full-bodied, yet elegant wine. A bouquet of raspberry, violet, vanilla pod, white pepper, and caramel lead to complex layers of flavor on the palate. Plum, graphite, and notes of toasty oak are complemented by English toffee through the long, decadent finish.

FOOD PAIRINGS

The combination of tannins from the Cabernet Sauvignon and lush structure from the Cabernet Franc make our food-friendly Lookout Tree a perfect pairing with roast chicken or pork, duck cassoulet, roasted or grilled beef, Coq AuVin, or butterflied leg of lamb. Tomato-based dishes and rich vegetables (eggplant parmesan) and vinegar-based sauces (smoky BBQ) also pair well.

COOPERAGE

21 months in French oak, 73% new

TECHNICAL DATA

Composition 76% Cabernet Sauvignon, 24% Cabernet Franc Alcohol 14.8% | pH 3.80 | TA 5.87 g/L Bottled September 1, 2023

