

WINEMAKER'S
NOTES



BOTTLED:
JANUARY 2024

LANCASTER ESTATE
2021 RESERVE CABERNET SAUVIGNON

Production: 500 cases
Varietals: 100% Cabernet Sauvignon

Titrateable Acidity: 6.15 g/L
pH: 3.59
Alcohol: 15.0%

OUR THOUGHTS...

Our 2021 Reserve Cabernet Sauvignon is an elegant expression of the very best of the varietal grown on our Alexander Valley estate. A light perfume of lavender flowers leads to a bold yet refined palate. Robust tannins and flavors of black currant and dark chocolate fill the mouth, concluding with a soft, lingering finish.

VINTAGE AND ESTATE NOTES:

The winter of 2020–2021 had minimal rainfall and mild temperatures leading to drought conditions throughout California's North Coast. With a warmer than average winter and spring, budbreak was two weeks ahead of normal. Summer was warm and dry, with a few short heat spikes. The warm weather resulted in beautifully ripened fruit and a fairly early harvest.

Consistent with Lancaster Estate's commitment to making wines of authenticity and place, all of our wines are estate grown, produced and bottled. Native yeasts are used for primary fermentation while secondary malolactic fermentation occurs naturally in barrel.

To preserve the truest expression of our estate, the Lancaster Estate 2021 Cabernet Sauvignon was gently fined and then bottled unfiltered.

COOPERAGE:

The 2021 Reserve was aged 24 months in French oak. We chose barrels from several coopers including Darnajou, Taransaud, Demptos, Ermitage, Saury, Bel Air and Sylvain. 100% of the barrels were new and all were coopered using a combination of Medium, Medium Plus, Medium Long, and Heavy toast levels to provide optimal integration and balance.

