

2021 BOUGETZ CELLARS EMINENCE COOMBSVILLE CABERNET SAUVIGNON

WINEMAKER NOTES

The 2021 Eminence Coombsville Cabernet Sauvignon is a blend of 95% Cabernet Sauvignon, 3% Petit Verdot, and 2% Merlot. This Cabernet is sourced from Caldwell Vineyard in the Coombsville AVA. Showing a deep ruby/purple color, with an immense power just waiting to jump from the glass. This is characteristic of the Coombsville AVA, the coolest area in Napa that still can ripen Cabernet Sauvignon. Blackberries, cassis, and a note of chocolate escape from the glass. A bit of patience on this wine, as a few years of aging will help develop the mouth-coating fresh black fruits.

HARVEST NOTES

The 2021 growing season started early with bud break occurring about a week earlier than average. With a shortage of winter rains, we experienced another drought year, with rain totals about 60 percent of normal. Luckily, we didn't see much in the way of heat spikes, so the fruit ripened at a consistent pace. The fruit was harvested at night on October 30th.

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Harvest date: October 30th, 2021

Appellation: Coombsville

• Brix at harvest: 23.5

• Crush: De-stemmed, 100% whole berry

Fermentation: 14-day ferment

 Aging: 22 months, with 75% new French oak, 25% once used

Alcohol: 13.8%

• pH: 3.77

TA: 6.10 g/L

Bottled: August 2023

Case production: 152 casesWinemaker: Thomas Bougetz

Suggested retail: \$69