

∴ ARBORUM ∴

N A P A V A L L E Y



2021 Proprietary Red

Napa Valley

The energy, focus, and intensity of the 2021 vintage is captured in the inaugural release of our Arborum Proprietary Red. The season was one of bright sunshine and virtually no rain, which led to compelling wines in small quantities. The grapes were harvested by hand, carefully sorted and destemmed, and fermented in barrel. This helped to extract the subtle nuances from the fruit, while bolstering the elegant fine-grained tannins. Minimal handling and extended barrel aging—28 months total—preserved the freshness of the fruit and added depth and complexity to the wine.

There's a feeling you get when walking a piece of ground...that you can create a wine that reflects that special place.

ANDY ERICKSON

Winemaker

Bottled unfiltered and unfined, the wine shows a purity and freshness that is remarkable. Notes of bright red cherry, raspberry, cinnamon stick, wet slate, and clove are front and center, along with savory tones of espresso, grilled maitake mushroom, and Connecticut tobacco. The palate is narrow and precise, with mouthwatering flavors and a structured finish. It leaves you with the sensation that the wine will continue to open and evolve over years in the bottle.

BLEND: CABERNET SAUVIGNON 95% CABERNET FRANC 5%
FERMENTED IN FRENCH OAK (75% NEW)
AGED 28 MONTHS IN BARREL 85 CASES PRODUCED