



## **EMMITT-SCORSONE**

Cabernet Sauvignon “Old Vines,” Dry Creek Valley

### *Tasting Notes:*

Cranberry, cassis and red plum notes meld together easily, with hints of red licorice and baking spice draped over the top. Offers an open, generous feel and vibrant minerality throughout the finish.

### *Vineyard:*

The 30 year-old vines adjacent to our winery in the rugged hills above West Dry Creek are planted in a secluded glen with well-draining, gravelly Laughlin loam soil. At 300 feet elevation, the vineyard enjoys cooler temperatures than the valley floor and is above the fog line on most days, creating the perfect storm for richly flavored, densely structured, classic California Cabernet.

### *Vintage:*

A blend of barrels from two different vintages, this wine showcases some of the most intriguing characteristics of each year. The warmer than average temperatures in 2020 produced plenty of ripeness and small berries packed with concentrated flavors. 2021 was a calmer and more temperate growing season, enabling grapes to reach phenolic ripeness at lower sugar levels while preserving aromatics and bright acidity.

### *Winemaking:*

The grapes were de-stemmed into small open-top tanks for a long cold soak to encourage development of color before fermentation began spontaneously with wild yeast. Aided only by the heat of the sun and gravity-fed rack and returns once per day, the must was unadulterated with chemical additives, other than a small sulfur addition at the completion of malolactic fermentation. The wine aged 20 months in neutral French oak barrels and was bottled unfinned and unfiltered.