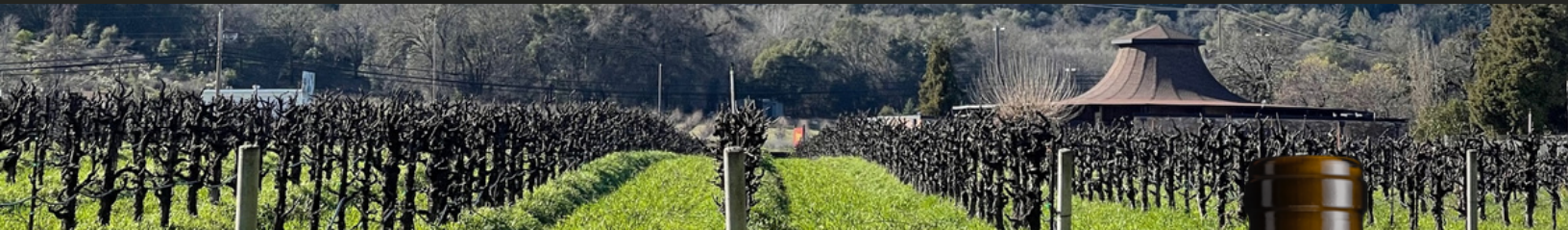




2021 RESERVE CABERNET SAUVIGNON



94 PTS / GOLD

Harvest Terroir Challenge

Double Gold

San Francisco Chronicle

TASTING NOTES

The cabernet sauvignon fruit for this wine was handpicked from both our 50-acre vineyard site located at our winery in Redwood Valley, CA as well as our home ranch, Redwood Valley Vineyards.

After completing primary and secondary fermentation, this wine was gently racked into barrels where it rested for 18 months before final blending. Aged in 30% new French oak, this elegant Cabernet greets you with complex notes of vanilla, black currant, wood spice and anise. On the palate, it is soft and plush, while at the same time delivering a wonderful, lively acidity. There is a mix of dark fruit and a subtle hint of dusty cocoa. Silky chocolate notes and soft, supple tannins round out the lingering finish.

APELLATION: Mendocino

SOURCE OF GRAPES: Estate grown, certified organic cabernet sauvignon from winery vineyards (87%) in Redwood Valley / estate grown, certified organic cabernet sauvignon from home ranch, Redwood Valley Vineyards blocks Y and V (13%).

PROPRIETOR: Martha Barra

WINEMAKER: Randy Meyer

VINEYARD MANAGER: Roberto Gonzalez

PRODUCTION: 1455 cases

ALCOHOL: 14.5%

pH: 3.79

RS: .16 grams/100 ml

TA: .64 grams/100 ml

VARIETAL COMPOSITION: 100% cabernet sauvignon

AGING: 18 months / 30% new French oak, balance in neutral barrels

COOPERS: Radoux, Francois Freres, Nadalie, Marchive, Tonnellerie 'O



707.485.0322 | info@barraofmendocino.com
7051 N. State St., Redwood Valley, CA 95470



FAMILY OWNED SINCE 1955 • ESTATE GROWN • ORGANICALLY FARMED • HANDPICKED