

ANIMO

MICHAEL MONDAVI FAMILY

2021 CABERNET SAUVIGNON | NAPA VALLEY

VINTAGE NOTES

The 2021 vintage will be remembered for low yields with intensely-flavored, small-sized berries and a smooth and uneventful harvest season. The season started off with very little rain, leading to the 2nd year of drought conditions in Napa Valley, Harvest began early with white wine grapes picked on July 30th and red wine grapes beginning on August 31. While concerning in the long term, the drought of 2021 resulted in a more natural load on the vines, requiring less pruning and dropping of fruit. The resulting grapes are packed full of flavor. Winemakers across the valley are excited about the prospects of the 2021s and it is likely the smaller yields per vine and smaller berry size will result in another amazing vintage from Napa Valley.

WINEMAKING NOTES

The grapes came into the winery early in the morning and were gently transferred into our Pellenc de-stemmer, known as one of the most precise and gentle tools in the winemaking process. The berries were then transferred into small tanks and allowed to rest for one day prior to commencing with fermentation. Press began and we opted for a short maceration time since the small, mountain berries naturally provide ample intensity of color, tannins, and texture. The wine was then transferred to French oak barrels allowing the classic warmth of barrel aging to ensue.

TASTING NOTES

A brilliant, deep ruby color matches the abundant aromas of blue and blackberries, red currant, and hints of minerality reminiscent of flint, soil, and menthol. On the palate, the 2021 Animo Cabernet Sauvignon is fresh with layered flavors of huckleberry and raspberry accentuated by notes of pink peppercorn and toasted oak on the lengthy finish. Youthful yet well-balanced and complex, this wine has great potential for aging.

BLEND: 75% Cabernet Sauvignon, 25% Merlot

AGING: 21 months in French oak (50% new, 50% neutral)

ALCOHOL: 15%; TA 5.5 g/L; pH 3.64



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