

# OLD LODGE

## CABERNET SAUVIGNON MENDOCINO

■ 2021 ■



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### KEY FACTS

Vineyards	Family-owned vineyard, Mendocino, California Certified Organic Farmers (CCOF)
Appellation	100% Mendocino AVA
Harvest Date	September 28, 2021
Varietal Comp	95% organic Cabernet Sauvignon, 5% organic Petite Sirah
Aging	12 months, 100% stainless steel fermentation
Alcohol	14.1 %
pH	3.61
Total Acidity	6.1 g/L
Bottled	May 31, 2023
Total Production	501 cases

### TASTING NOTES

Our certified organic 2021 Old Lodge Cabernet opens on the nose with expressive aromatics of blackberry, boysenberry, cassis, and blueberry. Medium bodied, the palate unfolds with even more pronounced flavors of ripe black fruit, raspberry, graphite, sassafras, coal and the perfect amount of tannins and acid to balance the long supple finish. Ready to drink!

### APPELLATION AND GROWING REGION MENDOCINO

Our 2021 Old Lodge Cabernet comes from a family-owned, certified organically farmed vineyard originally planted in 1956. The old vines are planted in rocky, red volcanic soil on gently rolling hills ranging from 700 feet to 2000 feet in elevation. During the long and warm growing season, these eighth-generation farmers use drip irrigation sparingly in order to ensure vine health. The first vineyards in Mendocino County were planted in 1855 by Italian immigrants, and Mendocino gained official appellation status in 1997. The region contains one-third of all the organic vineyards in the entire state and produces incredible wines, still largely undiscovered.

### 2021 VINTAGE

Long before the harvest of these ideal Cabernet Sauvignon grapes, the vintage was progressing as classic Mendocino with excellent quality and lower yields as the defining character of the 2021 vintage. After a dry winter, the weather during early spring continued dry and cold, and it wasn't until slightly warmer conditions caused bud break to occur earlier than normal with flowering and fruit set lighter than usual. Much warmer temperatures in late summer resulted in a harvest that began two to three weeks earlier than normal. The small crop size helped to beautifully concentrate these organic Cabernet Sauvignon grapes with complex fruit sugars, robust dry extract, and balanced acidity.

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