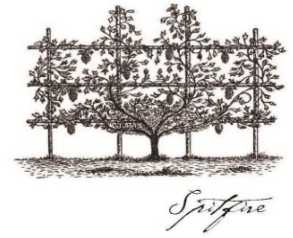




**2021 Spitfire
Cabernet Sauvignon
Technical Sheet**



Harvest Notes

2021 was the second dry winter we experienced in a row. Under these circumstances, the vines started with only about half the normal water in the soil when they began growing in April. As expected, it was an early-ripening season, with a very small crop. The saving grace was a long, cool summer which produced mature flavors at moderate alcohols. A limited vintage but one that makes a large impact on the palate.

Tasting Notes

Cassis, blackberry, and red-black currant all work in ripe combination across the juicy palate, with secondary notes of cooking spice, eucalyptus, and a hint of licorice. Two years in American oak have added a complex spice box of flavors, showing cardamom and cinnamon layered in a framework of integrated oak tannins. This vineyard site continually produces wines of great polish and drinkability, making them a joy to open while still young. As always, Spitfire is made for your next steak!

Winemaking Notes

The Cabernet fruit was hand-picked into macro bins, then sorted and de-stemmed and crushed into stainless steel tanks. Cold soaking was carried out over 24 hours, and the must was inoculated and pumped over one to three times per day, then pressed before finishing primary fermentation. Once dry, the wine was racked to barrel and inoculated for malolactic fermentation. It was racked again at the conclusion of secondary fermentation and twice more before bottling. Though it was filtered, owing to its time in barrel, fining was not necessary.

Spitfire 2021 Facts:

Harvest Date: September 8th to 24th
Varietals: 100% Cabernet Sauvignon
Barrel Age: 22 months
60% new American Oak
40% neutral oak
Appellation: Oakville, Napa Valley
Bottled: August 2nd 2023
Bottle Size: 750ml
Production: 551 cases
Alcohol: 13.7%
Total Acidity: 6.3g/L
pH: 3.67