



Keith Emerson and Brian Brown met at Vineyard 29 in July of 2005. The two have made wine together from a single vineyard in Oakville continually ever since. Keith is going on his nineteenth vintage manning the helm at Vineyard 29, while also crafting small lot Chardonnay, Sauvignon Blanc and Cabernet under his *At Large* label and making wine for a handful of clients. In 2016, Brian Brown moved to what is now the Willow Creek Wine Co. He and wife Natalie enveloped their multiple brands under one roof, planted several acres of vineyard, and have moved into their new production facility. Our Napa Valley Cabernet Sauvignon represents our commitment to exploring and sourcing fruit from friends throughout the Napa Valley. Committed to our roots in restaurant service and our deep love for our friends and family, all of our wines are crafted for the table and meant to be shared.

Enjoy, Keith & Holly Emerson, Brian & Natalie Brown

## 2021 Oakville Cabernet Sauvignon

Harvest Date: October 4, 2021

Brix at Harvest: 24.8-26.2

Bottling Date: April 15, 2023

pH at Bottling: 3.79

TA at Bottling: 5.8g/L

Alcohol by volume: 14.5%

### Notes:

A very sentimental vintage for us, the 2021 brings a return to our original name. Longtime customers will remember our first vintages of this wine was named III Michaels, a nod to the founder's middle names. Years and 2 namesake sons later, the 2021 proudly returns as IV Michaels.

Opening with beautiful notes of violets and cassis, the 2021 Oakville Cabernet is quick to remind you that you have come to the right place. The deeply perfumed nose welcomes palate notes of blackberry liqueur, fresh pencil shavings and chocolate covered blueberries. Plush and weighty, this wine coats the palate with supple, velvety tannins. Signature blues and black fruits and bright acid structure sculpt a beauty that is balanced and fresh with tremendous ageability.

### Details:

**Vineyard:** IV Michaels. Selected blocks from Skellenger Lane in the north eastern corner of the Oakville appellation.

**Fruit Processing:** 100% destemmed, whole berry, small lot fermentation utilizing automatic pumpovers throughout maceration, one delestage at peak fermentation, total of 25-28 days on skins. Gently basket pressed and gravity fed to barrels.

**100% Cabernet Sauvignon**

**Oak regime:** 18 months in 65% new, 35% used thin stave, tight grain French oak barrels. Primarily, Taransaud, Baron, Saury and Quintessence.

Cases:148

\$115