

CIRQ.

VINTAGE NOTES

The 2021 vintage brought us dry conditions and cooler temperatures, shaping the viticultural landscape with distinct influences in the regions from which we source. Spring's warmth ushered in a season of healthy vine growth, setting the stage for beautiful vine development. The weather was on our side with a temperate climate, nurturing a gradual ripening process that brought to life impressive and intricate flavors. One notable aspect was the presence of non-lignified stems, leading to a reduction in the use of whole cluster fermentation overall. The interplay of a slow ripening process, moderate temperatures, and early rainstorms contributed to unique characteristics that bring to life the nuanced wine you have before you.

TASTING NOTES

Aromatics:

Decadent aromas of dark chocolate ganache complemented with strawberry rhubarb compote and whispering notes of cigar box and fresh cedar.

Flavors:

Cascading layers of luscious dark cherry, fresh raspberries, and cranberry wrapped with soft notes of hibiscus tea, fresh earth, and warm cinnamon spice.

Mouthfeel:

An opulent and silky mouthfeel leads to an energetic mid-palate with bright acidity and elegant tannin structure. Remarkably expressive and commanding, this vintage leaves us with a resonating and mouth-watering finale.

TECHNICAL DATA

Harvest dates: 9/13/21 to 10/22/21

Aging: 15 months, 45% new French oak, 6% Wood Tank, 7% Whole Cluster

Clones: 23, 37, 115, 667, 777, 828, 943, Calera, Pommard, Swan

Alcohol: 14.5%

PH: 3.64

Cases: 2438