

B CELLARS  
NOTES FROM THE CELLAR

*Sugarloaf Vineyard  
Cabernet Franc*

100% Cabernet Franc

2021

*Vineyard Story*



Sugarloaf Vineyard is planted on a hillside in the southeastern corner of the Napa Valley. Close proximity to the San Pablo Bay creates a cooler, but longer growing season, perfect for lengthy hang-time and flavor development. This is balanced by the basaltic soils which capture and hold heat as well as the southwestern exposure to the late afternoon sunshine. These factors push the vines to ripeness and maturity,

*Winemaker's Notes*



Brimming with fresh and dried rose petals and marigolds, typical aroma notes for Cabernet Franc. Additionally, rich aromas of black cherry, dried cranberries, and orange zest are present. The palate is silky and smooth, with rounded tannins and flavors of blueberry pie with cocoa nibs, followed by more savory notes of rosemary and dried oregano.



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## *Vintage Notes*



The 2021 vintage will be remembered for low yields with intensely-flavored, small-sized berries and a smooth and uneventful harvest season. This years growing season can best be described as a cold start to a warm fast finish. The season started off with very little rain, leading to the 2nd year of drought conditions. Harvest began early with white wine grapes picked in August and some reds started being picked in September. 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. The 2021 vintage will be marked with outstanding and intense flavor profiles.

## *Pairing Insights*



Chef Derick suggests pairing the Sugarloaf Vineyard Cabernet Franc with his lamb gyro. A warm homemade pita, generously stuffed with lamb, roasted red pepper hummus and served with tzatziki sauce. The lamb and hummus bring out the earthiness in the Cabernet Franc while the tzatziki helps to smooth the tannins.