

B CELLARS  
NOTES FROM THE CELLAR

*Giannone Vineyard  
Cabernet Sauvignon*

100% Cabernet Sauvignon

2021

*Vineyard Story*



We have been fortunate to harvest Cabernet Sauvignon from this family-owned vineyard for several vintages. The postage-stamp-sized plot is located just off the Silverado Trail on the northern border of the Oakville Viticultural Area. The ancient, alluvial soils are deep and well-drained. We have been consistently astounded by the velvety texture and deep, dense mid-palate flavors these grapes produce.

*Winemaker's Notes*



The nose is pungent with cherries, cranberry, mulberry, and cassis. The palate is expansive with blood orange, and tart cherry pie filling, supported by black olive tapenade, mushrooms, and exotic spices. Punchy tannins are present throughout and lead to a long lingering finish.

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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 recommends his Korean BBQ short ribs with steamed rice and an over easy egg to pair with the Giannone Cabernet Sauvignon. The bright fruit in this wine pairs so well with the sweet aspect of this bbq sauce, while the spices in the sauce coax out the earthiness in this incredible Cabernet Sauvignon.