

Dancing Crow Vineyards

2021 Cabernet Sauvignon – Lake County

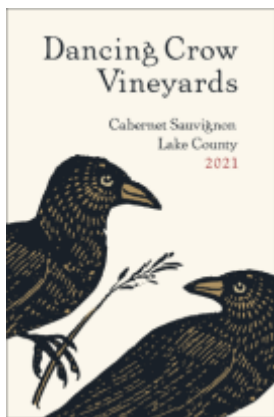
Winemaker Sensory Impressions

On the nose, the Dancing Crow Cabernet highlights the power and elegance of Lake County. Aromas of ripe cherry and plump, fresh fig are elevated by flavors of purple plum and wild raspberry, culminating with cocoa-like tannins and a hint of milk chocolate on the long, smooth finish.

The Growing Season

The 2021 Lake County harvest is showing excellent quality and intensity of flavors in the red varieties. Bud break was a week earlier than average due to early season growing conditions within the 1300+ ft. vineyards. While our fruit set was slightly decreased, the loose clusters facilitated airflow and steady ripening, with the grapes demonstrating wonderfully complex and concentrated flavor profiles. Generally, in Lake County we

see a short break between the harvest of white and red varieties, however, this year reds followed immediately after whites due to the late summer heat. Harvest began in late September.



Winemaking

Our Cabernet showcases a bold yet refined structure, with a hint of red fruit brightness. This wine consists of 76% Cabernet Sauvignon co-fermented with 24% Merlot to develop complexity. Picking was a combination of nighttime hand and machine harvesting, to retain freshness, while utilizing a relatively cool fermentation to boost the fruit and floral traits. The addition of Big Valley AVA Merlot imparts a softening freshness to balance out the density and tannins of the Cabernet. We conducted ML with French and Hungarian oak to promote

integration, with a particular focus on producing uplifting flavors that excite the palate.

The Land

The terroir of our 20-acre Old Stake 1901 property in the Kelsey Bench AVA is ideal for Cabernet with its elevation, volcanic deposits, and cool afternoon winds. The Kelsey Bench AVA in Lake County was originally a pyroclastic flow from over ten thousand years ago and is a transition point between the volcanic Mayacamas Mountains to the west and the alluvial flood plain of the Clear Lake basin to the east. The soils in the vineyard reflect this intersection, offering mildly rocky, red volcanic elements mixed with alluvial loams. The vineyards sit between 1,350 and 1,450 ft., and this elevation, along with the cooling effects of the lake and nearby mountains, create 50°F diurnal temperature swings that produce wine of ideal acidity, sturdy tannin structure and complex fruit characteristics.

Varietals: 76% Cabernet Sauvignon
24% Merlot
Ageing: 5 mo. French & Hungarian oak
Alcohol: 14.0%

Appellation: Lake County AVA
Elevation: 1350 - 1474 ft.
Acidity: 5.4 g/L
pH: 4.1

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