



VGS CABERNET SAUVIGNON 2021 OAKVILLE

(Previously known as Terroir Collection Cabernet Sauvignon)



Nestled in the heart of the Napa Valley, Oakville produces some of the most sought-after Cabernet Sauvignon's anywhere in the wine-world. Oakville's ideal climate, growing conditions and rich soils lend itself to creating an environment that produce bold and seductive wines of great complexity, depth, and with great ageing potential.

The 2021 VGS Oakville Cabernet Sauvignon is a perfect example of why Oakville is the premiere appellation for Cabernet in the Napa Valley. Oakville Cabernets love to "show off", as they are the full package: loads of Fruit, Spices, Earth and Minerality... all in seamless harmony.

The initial bouquet exhibits red fruits like cherry, strawberry and raspberry. With some time in the glass, those aromas develop towards darker black and blue fruits like, blackberry, black cherry, blueberry compote all framed with an iron/sanguine minerality and a very light nuance of green olive which adds another beautiful dimension. Baking spices like cinnamon, clove, and nutmeg add an extra dusting of complexity. In the mouth, the wine displays its balance between the bouquet, tannins and acidity showing its promise for beautiful ageing.

A classic expression from this renowned and treasured appellation.

SPECIFICATIONS

Grapes: 100% Cabernet Sauvignon

Aging: 24 months in 100% new French Oak Barrels

Appellation: Oakville, Napa Valley

Elevation: 140 feet

Fermentation: Native Yeasts

Harvest Date: October 2021

Ageability: 10-25 years

Cases Produced: 379 cases

Food Pairing Recommendations: Beef Wellington, Herb Crusted Lamb Chops, Korean BBQ Beef

VGS: GOOD THINGS SPEAK FOR THEMSELVES

THESE LIMITED PRODUCTION WINES EXPRESS THE STYLE AND CHARACTER OF THEIR SUSTAINABLY FARMED VINEYARDS. EVERYTHING WE DO, BOTH IN THE VINEYARDS AND AT THE WINERY, IS WITH A "SOFT TOUCH" TO PRESERVE AND ENHANCE THEIR QUALITIES.