atLarge

2021 atLarge Cabernet Sauvignon, Amber Knolls Vineyard

Winemaker: Keith Emerson

Harvest Dates: 9/6/21

Fruit Source: Crimson Ridge block 3D, Amber Knolls West block 1C, 100% Cabernet

Fruit Processing: Cluster sorted, gently destemmed, optically sorted and gravity fed to a combination of 500L French Oak Upright Puncheons (casks) and small stainless-steel portable fermentation tanks.

Oak regime: 60% new, 40% once used French Oak barrels, 20 months.

Bottling Date: June 12th 2023

Cases Produced: 248

Tasting Notes

A beautiful nod to its vineyard source, the 2021 atLarge Cabernet opens with juicy red and black fruits, tiny wild blackberries, Bing cherries and both black and red currants. Underlying aromas of red earth and iron further enhance this wine's connection to its origin. On the palate, brambling berries, rich milk chocolate and intriguing mineral notes reminiscent of graphite and crush obsidian rock unfold. Firm structured tannins provide backbone and impart of sense of power and promise excellent aging potential. This wine will gently embrace the palate through a long, deeply satisfying finish.

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