



CONTINUUM 2021

Sage Mountain Vineyard

45% Cabernet Sauvignon, 35% Cabernet Franc, 11% Merlot, and 9% Petit Verdot

VINTAGE NOTES- The 2021 vintage was the second year of an extreme drought, with the estate receiving only 12.6 inches of rain for the growing season, nearly a third of the normal rainfall. Careful attention to soil health, in both tilth and microbiome is given for the purpose of improving vine resiliency and longevity. Temperatures were consistent with estate weather trends through April with budbreak at 50% by April 2nd, just 2 days behind estate average, but May brought warmer weather advancing development for a 50% bloom date of May 21st, six days ahead of norm. Estate yields averaged 2.4 tons per acre. Overall, it was a moderate growing season with only six days reaching above 100 degrees. Harvest began earlier than usual on September 14th, 124 days after bloom, and continued at a steady pace, concluding on September 27th.

WINEGROWING- Continuum is estate-grown on our Sage Mountain Vineyard. It's location, high on Pritchard Hill along the eastern ridge above Oakville, overlooks Napa Valley and the San Francisco Bay. The rocky, volcanic soils of the site focus the vine's energy keeping yields low and producing fruit of depth and complexity. The 2021 Continuum has an average vine age of 20 years reflecting 38 acres of mature estate vineyard, planted in 1991 and 1996, with additional plantings in 2004 and 2010. In total, the vineyard is comprised of 42 distinct vineyard blocks. Cabernet Sauvignon, Cabernet Franc, Petit Verdot, and Merlot are grown from 1300 to 1600 feet in elevation, on western and southern facing aspects with slight northern and eastern slopes in places. Our elevation and slopes moderate our temperatures. This diversity of plantings on our volcanic soils are the essence of the complexity of Continuum.

PRODUCTION- Continuum is 100% estate grown, produced and bottled. All fruit is selectively hand-harvested at night. The fruit is sorted before and after gentle de-stemming, then gravity fed into French oak and concrete tanks. A three-day cold soak is followed by fermentation, receiving three to four pumpovers daily, and délestage two to three times in total during the most active period. The wine remains on skins in tank for 17 to 30 days. All lots are then drained, basket-pressed, and transferred to barrel with lees for malolactic fermentation and aging. 2021 Continuum spent 21 months in barrel sur lie with 60 percent of the wine aged in new French oak barrels, 37 percent in neutral oak and 3 percent of the blend in concrete amphora. Each vineyard lot was tasted and carefully considered many times to assemble the 2021 blend. The incredible potential of this wine proved demanding in the blending. We are particularly delighted with the outcome. The wine clarified slowly and settled naturally in our cold barrel room, was racked sparingly and bottled without fining or filtration.

TASTING NOTES- A vintage set apart for its perseverance and resilience. 2021 was marked by the second year of an extreme drought and the moderate growing season that carried it through. 2021 Continuum is one of refined concentration -a resounding expression of both measured intensity and enduring vibrancy. This is a multi-layered magnificent vintage that reveals floral notes, with black cherry and wild foraged mixed berries. One can perceive the chemise, sage, and bay giving a gorgeous savory expression, reflective of the natural environment that surrounds our Sage Mountain Vineyard. 2021 is a wine of incredible complexity and nuance- a wine for the ages.

DECANTING- For the fullest sensory experience we encourage decanting to allow the wine to breathe before serving. Decanting awakens the wine's more purely fragrant expression and enhances the suppleness of the palate. Continuum is accessible and enjoyable upon release; however extended aging will be richly rewarded.

CONTINUUM