



NOVICIUM 2021

Sage Mountain Vineyard

58% Cabernet Sauvignon, 39% Cabernet Franc, 3% 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 tilling 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- Novicium – An estate-grown wine so named for being the ongoing study of our Sage Mountain Vineyard. It offers a decidedly different glimpse into our terroir, giving us greater freedom as winegrowers to further explore the myriad elements that give our estate distinction. Our 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 producing fruit of depth and complexity. In total, the vineyard is comprised of 44 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.

PRODUCTION- Novicium 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 Novicium spent 21 months in barrel sur lie with 60 percent of the wine aged in new French oak barrels, and the remainder aged in neutral oak. The wine clarified slowly and settled naturally in our cold barrel room, was racked sparingly and bottled without fining or filtration.

TASTING NOTES- A bold and structural expression of our estate. Novicium embraces the energy, power, and richness of the 2021 vintage. Dark fruit of brambly blackberry and blueberry with dark chocolate give way to earthy elements of saffras, iron ore, dried wild herbs with hints of savory vanilla blossom.

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. Novicium is accessible and enjoyable upon release; however extended aging will be richly rewarded.

Novicium (*no-vee-see-um*)