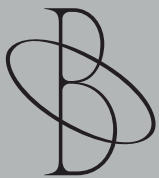


BY HEITZ

BRENDEL



2021 COOPER'S REED CABERNET SAUVIGNON

This wine is a modern nod to history. Aged in large vessels sealed with reeds, ingrained with the wisdom of the past. This pure expression of Cabernet Sauvignon evolves with each sip and gracefully unfolds on the palate. A slightly bashful beginning leads to an exuberant end. Having just one glass will require some serious restraint.

TASTING NOTES

The 2021 Brendel Cooper's Reed Cabernet Sauvignon is a fresh and vibrant take on Napa Valley's famed grape varietal. Harvested under moonlight, the fruit is crushed at cool temperatures and then thoughtfully monitored throughout fermentation. After a 7-10 day fermentation, the wine is gently pressed to oak casks where it is allowed to mature for 9 months prior to bottling. Fruit is sourced from prized vineyards in Napa and Sonoma, giving the wine its mouthwatering structure, and elevage in upright oak casks preserves the bright red and black fruit characteristics.

– **Brittany Sherwood, Director of Winemaking**

THE DETAILS

WINEMAKING

This wine was fermented in large stainless-steel vessels and pressed to neutral oak upright tanks once dry. All lots were kept separate and racked once or twice, based on individual need. The wine underwent malolactic fermentation in tank and was aged on fine lees for approximately 10 months prior to blending and bottling.

APPELLATION

North Coast
66% Napa, 34% Sonoma

VARIETAL

94% Cabernet Sauvignon,
5% Petite Sirah, 1% Merlot

AGING

9 months in Oak Foudre

ALCOHOL

14%

