

# 2021 SEAQUELLE

Dry Creek Valley



## **HISTORY**

SeaQuelle is the newest chapter in our Bordeaux-inspired story — a Right Bank-style Meritage that places Merlot at center stage. Crafted from all five noble Bordeaux varieties, this wine is a refined counterpart to our Cabernet Sauvignon-based blend, The Mariner. SeaQuelle reflects our continued innovation with Bordeaux grapes and the exceptional quality Merlot can achieve in Dry Creek Valley. Its name is both a nod to our nautical roots and a tribute to the next generation's vision for the future of our Bordeaux program. SeaQuelle embodies the evolution of the art of blending spanning over five decades at our family winery.

# **GROWING SEASON**

The 2021 growing season was moderate and consistent, with more typical start and end dates for our 50<sup>th</sup> harvest. Due to drought conditions, we saw less shoot growth, so we gave the vines extra care and attention when managing canopies and crop loads. The shorter shoots, combined with a below average fruit set, led to our yields being down compared to the prior year, however, the quality was very high overall.

# WINEMAKER COMMENTS

Aromas of berry pie, cranberry sauce, black tea, violet, chocolate ganache and damp earth rise from the glass. The palate opens with blackberry, boysenberry and spiced plum, leading to layers of black cherry, clove, cocoa powder and graphite. Touches of fine leather and cinnamon add depth, carrying through to a long finish. The mouthfeel is soft at the mid-palate, and well-structured with fine, supple tannins.

#### **BLEND**

63% Merlot 18% Cabernet Franc 10% Cabernet Sauvignon 5% Malbec 4% Petit Verdot

# **FERMENTATION**

11–18 days in fermenters at 82–88°F; pumped over twice daily

## BARREL AGING

17 months in French and Hungarian oak; 31% new oak

**ALCOHOL** | 14.5%

**BRIX** | 25.2

**PH** | 3.53

**TA** 6.3 g/L

#### HARVEST DATES

September 8-October 9, 2021

VINE AGE | 9–29 years

## SOILS

Hillside vineyards with gravelly soils

**WINE ENTHUSIAST** 

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