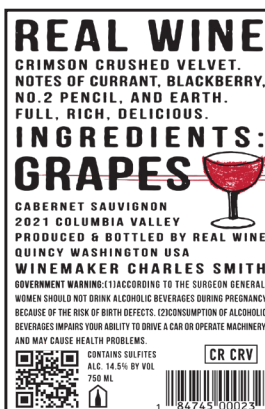


REAL WINE

2021 REAL WINE CABERNET SAUVIGNON

TASTING NOTES BY WINEMAKER CHARLES SMITH

Crimson crushed velvet. Notes of currant, blackberry, No. 2 pencil, and earth. Full, rich, delicious.



ABOUT

REAL WINE. Front and center, loud and proud. From the bold image to the direct name – and if that’s not enough, the ingredients: GRAPES. No synthetic chemicals. No additives. No faux narratives. Just grapes and the vessel they rest in. Exactly as it should be. Keeping it REAL for 25 years. REAL WINE. From the REAL Charles Smith. It’s a declaration of our values and a reflection of the trust we want to build with every sip.

VINTAGE NOTES

2021 was one of the warmest vintages on record in Washington. It began with an early bud break thanks to mild weather and moderate spring temperatures. June brought some of the hottest conditions in recorded history, leading to very small berries. Veraison and the start of the ripening season were smooth and steady, resulting in a beautifully extended growing period that produced exceptional fruit with remarkable concentration. Overall, 2021 is a distinct and lovely vintage—yielding fantastic wines to enjoy now and for years to come.

SCORES

92 Points, Wine Advocate

“Bottled under screw cap, the 2021 Cabernet Sauvignon was designed to be easy drinking, and it bursts from the glass with aromas of chocolate-covered cherries, charcuterie, wild thyme and aniseed. The full-bodied palate is bright and fresh with pure fruit, supple tannins and a flavorful finish. Drink it over the next five years.”

VINEYARDS

17% Badger Mountain, 16% Goose Ridge, 16% Painted Hills, 12% Sportfisher, 7% Frenchman Hills, 6% Coyote, 6% Golden West, 5% Northridge, 4% La Boheme, 4% Eagle Butte, 2% Roza Hills, 2% Rosebud, 1% Wooden Shoe, 1% Stoneridge, 1% Eliasan

WINEMAKING

Varietal Breakdown: 100% Cabernet Sauvignon

Appellation: Columbia Valley

Production: 3.25 tons per acre, native yeast | 100% whole berry fermentation | 35 days on skins | 24 months barrel aged on lees in 25% new French oak barriques

Wine Analysis: 5.8 g/L titratable acidity | 3.85 pH | 14.5% alcohol | no residual sugar

UPC: 184745000232