



2021 Cabernet Sauvignon – Paso Robles

Vintage: 2021
Varietal: 100% Cabernet Sauvignon
Appellation: Paso Robles, Creston
Grower: Falcone Family Vineyard
Harvested: October 21, 2021
Bottling Date: March 31, 2023
Cases Produced: 320
Bottle size: 750ml
Suggested Retail Price: \$40.00
Release Date: November 2023

Winemaker Notes: Our vines were farmed meticulously maintaining the proper number of clusters for each individual shoot. This technique produces a very intense wine that captures the flavors of our site.

The 2021 Cabernet Sauvignon shows great depth and structure with purple hues and a rich texture of velvety tannin. There are aromas of lush black cherry, caramel, coffee, and “dust” which continue on the palate with blackberry, spicy anise, and cocoa.

Optimum storage conditions: constant temperatures 55 to 58°F, darkness

Aging potential: To enjoy young fruit aromas, consume within 1 to 3 years of bottling date. For extended aging under ideal conditions, consume within 3 to 10 years of bottling date.

Fermentation

Cold soak 48 hours prior to
inoculating
Fermented in 1.5 ton bins

Bottle Analysis

Alcohol: 14.2%
pH: 3.49
TA: 0.62 g/100ml

Accolades

Wine Enthusiast – 93 points

Aging

17 months in barrel
61% new oak, (46% French oak,
15% American oak)

Marketed by Bronco Wine Company

www.broncowine.com

805-350-0397 www.FalconeFamilyVineyards.com info@FalconeFamilyVineyards.com