



Flaggy Billows

Harvest Notes

2021 was the second dry winter we experienced in a row. Under these circumstances, the vines started with only about half the normal water in the soil when they began growing in April. As expected, it was an early-ripening season, with a very small crop. The saving grace was a long, cool summer which produced mature flavors at moderate alcohols. A limited vintage but one that makes a large impact on the palate.

Tasting Notes

As in past vintages, we aged the 2021 Fluffy Billows in French oak barrels for just under two years, an approach that always complements the firm, cellar-friendly structure of our Oakville Cabernets. Two drought years led to a small, intense crop, deep in color. It boasts a combination of spicy cherry and cassis notes on the nose with blackberry and plum on the palate. Complex notes of cedar and cooking spice mingle elegantly with the abundant fruit. Right through its long finish, bright acidity balances the whole framework of fruit and tannin. Our '21 Fluffy Billows is a wine that will certainly continue to evolve in the cellar for a decade or more, but it also produced with immediate enjoyment in mind.

Winemaking Notes

The Cabernet fruit was hand-picked into macro bins, then sorted and de-stemmed and crushed into stainless steel tanks. Cold soaking was carried out over 24 hours, and the must was inoculated and pumped over one to three times per day, then pressed before finishing primary fermentation. Once dry, the wine was racked to barrel and inoculated for malolactic fermentation. It was racked again at the conclusion of secondary fermentation and twice more before bottling. Though it was filtered, owing to its time in barrel, fining was not necessary.

Fluffy Billows 2021 Facts:

Harvest Date: September 8th to 24th

Varietals: 100% Cabernet Sauvignon

Barrel Age: 22 months; 60% new American Oak, 40% neutral oak

Appellation: Oakville, Napa Valley Bottled: August 3rd, 2023

Bottle Size: 750ml
Production: 506 cases
Alcohol: 13.7%
Total Acidity: 6.3g/L

pH: 3.67