

RUTHERFORD *Ranch*

2021 Reserve
Cabernet Sauvignon



The 2021 growing season will be remembered for low rainfall and for low yields off the vine. The low yields led to intense, concentrated, very pronounced berry flavors. The lack of rainfall resulted in an early harvest for Rutherford Ranch beginning August 6th, a week earlier than 2020 and twenty days earlier than 2019. The rest of the season went smoothly and ended on October 20th, just in time to miss a massive storm that dropped nine inches of rain.

Food Pairing: This Cabernet Sauvignon is perfectly suited to pair with a filet mignon and sautéed mushrooms, slow-roasted stews, and pasta Bolognese.

Wine Description

Aromas: The 2021 Reserve Cabernet Sauvignon contains blue to black fruit notes on the nose reminiscent of cassis and jellied black berries and boysenberry.

Flavors: Dusty but mouthwatering, cocoa-powder fine tannins on the palate give this wine a great sense of presence. Smooth, opulent, and supple.



Blend: 93.15% Cabernet Sauvignon, 5.64% Merlot, 0.75% Petit Verdot, 0.38% Petit Sirah

TA/pH: 0.59 (g/100mL)/3.68

Alcohol: 15.0%

Production: 199 Cases

Aging Potential: Enjoy now and within the next two years.

Bottle Dimensions:	Six-Pack Dimensions:	Pallet Configuration:	UPC	SCC
Height: 11.78"	19 pounds	40" x 48"		
Width: 3.27"	Height: 12.0"	100 Six-Packs Per Pallet		
	Length: 10.25"	25 Six-Packs Per Layer		
	Width: 7.0"	4 Layers Per Pallet		