

ΙΜΡΙΙΟΙΤ

2021 ACUITY Cabernet Sauvignon



acuity ~ keenness of vision or insight



Rutherford AVA 98 Cases Produced Alcohol % 15.4 Harvest Date 10/1/2021 Bottling Date 7/10/2023 22 Months in 100% New French Oak Nestled in the heart of the Rutherford AVA, this distinguished vineyard enjoys the valley's widest stretch, basking in abundant sunshine and cool nights. Its fertile soils—a mix of gravelly alluvial and volcanic—imbue the vines with remarkable depth and complexity. Synonymous with 'Rutherford Dust,' this vineyard yields Cabernet Sauvignon of unmatched character: wines with fine, grainy tannins, vibrant fruit, and an enduring allure. The interplay of nature and nurture crafts wines that epitomize the elegance and legacy of Rutherford's viticultural excellence.

Rutherford is a renowned Napa Valley region, known for its exceptional wine production, and 2021 proved to be no exception. The harvest began in late August and continued into September, with ideal weather conditions contributing to the production of high-quality grapes. Vineyards benefited from warm, sunny days and cool nights, allowing the grapes to ripen slowly and develop complex flavors. The 2021 harvest is expected to yield exceptional wines, continuing Rutherford's tradition of producing world-class wines for wine enthusiasts around the globe.

Winemaker Notes: The mighty 2021 vintage was exceptional in Napa Valley and this latest release of Cabernet Sauvignon from IMPLICIT CELLARS is armed and ready to be one of the brand's finest bottlings yet. Drinking amazingly well at an early age, the first impression is simply seamless. The oak nuances are subtle, and the fruit is finessed and lifted. Effortlessly polished and stunning. Dried black cherry nuances pull through from the start of the sip to the swallow and into the tapered end. A full volley of flavor continues for over 45 seconds to a minute in the mouth! From what several consider the finest vintage we've had in the past decade emerges a wine I believe will satisfy its fortunate owner for 15 to 20 years, or more, if cellared correctly. ~ *Kirk Venge*