



# 2021

## Block 14 Cabernet Sauvignon

High Valley Appellation



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BRASSFIELDESTATE.COM

100% ESTATE GROWN, PRODUCED AND BOTTLED.  
SUSTAINABLY FARMED.

### WINEMAKING NOTES

Brassfield Estate wines reflect the distinctiveness and diversity of our vineyards – from the elevated valley floor of High Serenity Ranch to the lofty and secluded Volcano Ridge Vineyard. Remarkable for its cool marine breezes, volcanic soils and high elevations ranging from 1,800 to 3,000 feet, High Valley AVA remains an unbeatable North Coast winegrowing region, well off the beaten path. The largest natural lake in California, Clear Lake, wraps around the AVA and our region boasts the cleanest air in the state. Brassfield Estate wines are fruit-driven, balanced and delicious. Our Winemaker, Carlos Valadez, has generational roots at Brassfield Estate and is focused on sustainable viticulture practices and classic winemaking technique.

### VINEYARDS

Block 14 is a high density, premier vineyard planted among the gently rolling hills of a raised bench between the valley floor and the ridgeline above. Elevation is slightly higher than the valley floor, ranging from 1800ft to 2000ft. The vineyard is planted to mostly Bordeaux varietals with a single block of Grenache at the higher elevation. Each block of these south facing vineyards is unique and less than an acre in size. The soil of this block is comprised of ancient lakeshore. This, coupled with the cool marine breeze that blows through the valley during the spring and summer months, make it an optimal terroir for impressive wine grapes.

### WINEMAKING

At Brassfield Estate, our winemaking emphasizes quality and the use of traditional hand-crafted techniques, creating wines that have power and finesse. We harvested our Block 14 Cabernet Sauvignon in the early morning to maximize quality. Our fruit was carefully sorted and gently transferred, keeping whole berries intact. We kept our fermentations healthy with pump overs in stainless steel tanks, and twice daily punch-downs in oak puncheons. After sending wines to 40% new French Oak and 60% neutral barrels, we allowed our wines to undergo malolactic fermentation in our extensive wine caves. The wine was stirred monthly on its lees to achieve body and texture and aged for 18 months in barrels before bottling.

### TASTING NOTES

This wine, sourced from our distinctive High Serenity Vineyard Block 14, is well concentrated and firmly structured, with ripe black current and blue fruit aromas. The palate is robust from the first taste, with tight gripping tannins that frame the ripe dark fruit flavors and provide length on the finish. Additional baking spice and floral tones of rosewood and violet lend complexity and elegance to this single vineyard selection.

### TECHNICAL NOTES

pH: 3.70

Alcohol: 14.8%

