

Herrera

2021

REBECCA CABERNET SAUVIGNON

WARM • INSPIRING • GENTLE

STARTING IN THE VINEYARD

The 2021 vintage will be noted for its low yields and highly concentrated, small berries. The growing season started with very little rainfall, continuing the trend of drought in Napa Valley for the second year in a row. Despite these conditions, the harvest was refreshingly smooth, with the fruit arriving at the winery in October having enjoyed an extended ripening period, allowing the grapes to develop deep, intense flavors, vivid color, and exceptional concentration. We are genuinely excited about the potential of this wine; it's an extraordinary expression from vineyard to bottle, one that will leave a lasting impression for years to come.

TO THE CELLAR

In Herrera wines, the vineyards take center stage. This one-acre vineyard in Coombsville enjoys cooler temperatures than most Napa Valley AVAs, providing an ideal environment for extended hang time while preserving the natural acidity of the fruit. The result is a more luscious, harmonious Cabernet Sauvignon. Aged for an exceptional 28 months in 100% new French oak, the wine also benefited from extended bottle aging before its release.

IN YOUR GLASS

Rebecca bursts open with an alluring bouquet of sweet vanilla, sandalwood, coffee, and cigar box, complemented by delicate hints of violets and chocolate. As the wine evolves, its silky yet firm tannins coat the palate, revealing a round, lush mid-palate. The finish is long and gratifying, with layers of loamy earth, dried figs, cedar, leather, and a touch of sweet molasses.

ON YOUR TABLE

Enjoy with a prime rib accompanied by a rich marinara sauce, sautéed mushrooms and cherry tomatoes.



Vintage: 2021
Varietal: 100% Cabernet Sauvignon
Appellation: Coombsville
Vineyard: Rebecca
Oak: 100% New French Oak
Aging: 28 Months
Alcohol: 14.7%