

SOM

state of mind

2021 Cabernet Sauvignon *Caldwell Vineyard* Coombsville, Napa Valley

At SOM we approach our winemaking far different than a traditional winery: as a collective. We are a team of sommeliers, winemakers, and vigneron, all of who have an equal say in our wine production. We believe this intensively collaborative process shines through in the distinctiveness of our wines.

ALCOHOL: 14.9%

CASES PRODUCED: 150

ASSEMBLAGE: 78% C.S., 14% C.F., 8% Merlot

AGING: 50% New French Oak

APPELLATION: Coombsville, Napa Valley



TASTING NOTES: Marc, Michael & Dan created depth in this Cabernet Sauvignon by blending in Cabernet Franc for earthiness and Merlot for fruitiness to create a wine full of precision and freshness, a trademark of this vineyard site. Aromatics are of fruit, vanilla, and cinnamon, reminiscent of warm blueberry crumble, while on the palette, a mineral-driven, mouth-watering salinity creates a long-lasting, refreshing finish.

VINEYARD NOTES: In the southeastern pocket of Napa Valley lies the cool climate of Coombsville, which is home to Caldwell Vineyard. This site's unique characteristics include high-altitude soils at a low altitude (due to the region being a caldera, an ancient collapsed volcano), an aquifer, which is a very rare resource that gives the vineyard an infinite water supply, and signature ocean breezes that come off the nearby San Pablo Bay.

- A STUDY IN WINEMAKING THROUGH COLLABORATION -

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