

## 2021 ABREU Cappella

ST HELENA, NAPA VALLEY

Cappella is a pillar of consistency. Originally planted in 2000, the perfectly uniform rows stretch north to south descending towards Spring Creek. Every vine thrives in the gravelly loam soils littered with small rocks from the ancient water way. These soils create a depth of concentration and signature tannin profile that is unique to Cappella. Two selections of Cabernet Sauvignon create the backbone of the wine while the small block of Cabernet Franc and Petit Verdot combine in a supporting role.

The striking natural color of the grapes at Cappella is immediately noticeable. Cabernet Sauvignon clusters are loose, with small, deeply colored blue berries. The Cabernet Franc vines grow very small, palm sized clusters with small, blue berries set against a bright red rachis. Petit Verdot berries are the darkest in color, more fragile, with bright green stems. Each combine to form a wine of distinction, emblematic of the vintage and this iconic site.

**COMPOSITION:** Cabernet Sauvignon, Cabernet Franc, Petit Verdot

**PICK DATES:** Sept 15, 23, 29

**BOTTLED:** December 2023

**RELEASE DATE:** August 2025

**WINEMAKER:** Brad Grimes

**PROPRIETOR:** David Abreu

Harvest in 2021 at Cappella spanned two weeks. As in most vintages, there were three fermentations from Cappella. The majority of the three combined to form the core blend. Due to the narrow swath of land, the vineyard rows at Cappella have a more exposed canopy on the afternoon side. Therefore, the initial pass through the vineyard is always to select the more exposed Cabernet Sauvignon clusters that ripen first. Next, a more expansive pick across both Cabernet Sauvignon blocks matched with the Cabernet Franc and Petit Verdot closest to Spring Creek. Last, the heartier Cabernet Franc and Petit Verdot vines combined to form the final fermentation. The final blend of 13 barrels is 71% Cabernet Sauvignon, 19% Cabernet Franc, and 10% Petit Verdot.

