

VENGE VINEYARDS

2021 SILENCIEUX CABERNET SAUVIGNON

100% Napa Valley

CABERNET.....	Ninety-one Percent
CABERNET FRANC.....	Seven Percent
MERLOT.....	Two Percent



SEVEN DISTINCT VINEYARD(S):

Venge's Calistoga Estate Vineyard Block 1, Napa Valley
Beckstoffer's George III Vineyard *Young Vines*, Rutherford, Napa Valley
Stagecoach Vineyard Block I2B, Atlas Peak, Napa Valley
Somerstons Vineyard Block 24, Chiles Valley, Napa Valley
Kenefick Ranch Vineyard, Calistoga, Napa Valley
Haymaker Vineyard, Howell Mountain, Napa Valley
Star Vineyard, Rutherford, Napa Valley
Sugarloaf Vineyard, Napa Valley

This will be the first of our Cabernets to be released from the 2021 vintage and it will certainly be a wine that stands among the greats within our history of producing Silencieux Cabernet Sauvignon. 2021 was the last in a series of drought years that saw the natural culling of fruit through depleted water retention, reducing yields by 40%, resulting in tiny berries with thickened skins. While this is a concentrated, compact and hedonistic beauty, what I really love most about this wine is its diversity of vineyard selections and the impact upon quality each has on the finished wine. This is sure to be a joy to savor among the enthusiast and the collector alike!

Kirk P. Venge | Proprietor & Winemaker

WINEMAKER'S Record

Wonderfully aromatic and expressive, the 2021 vintage opens with scents of sweet cassis, anise, blackberries, roasted coffee, blue herbs and barrel vanillin.

On the palate, the tannins are firm, upfront and balanced throughout, with all pockets of the mouth left yearning for another sip.

Full-bodied and extracted with ripe black fruit, blueberries, charred caramel and a delightful hint of fresh herbs that concentrate into a lengthy finish. This wine is approachable upon release and cellar worthy in proper aging conditions.

PRODUCTION Essentials

Method | Hand Picked and Destemmed Via *Pellenc* Sorting System, 100% Gravity Flow to Stainless, Concrete Diamond, and Open Top Fermenters, Utilizing 100% Native Yeast Primary and Secondary Fermentations Over 12 Days with Extended Macerations of 18 to 24 days, Diaphragm Air Pumps (Forced Air Pressure)—*Bulldogging*—and Transfers Via Gravity Only, Gentle Barrel-To-Tank Racking

Aging Regimen | 65% New Air Dried French Oak, 35% Used

Quantity Produced | 6,890 Cases