



2021 Ruppert Cabernet Sauvignon

Coombsville | Napa Valley



The Wine

Named in honor of my grandfather, Paul Ruppert Baldacci, our Ruppert Cabernet Sauvignon has been a staple in our portfolio since 2005, thanks to our longstanding relationship with Rolando Herrera and his Coombsville vineyard. Esteemed for its consistent weather, Coombsville's unique climate allows for extended vine hang time, fostering a complexity unmatched by other areas. With deep alluvial soils from the Vaca Mountains contributing a subtle flinty note, this wine presents a duality of softness and robust structure, reflective of its namesake.

The 2021 Growing Season

The 2021 vintage was a personal milestone for me as it marked a decade of winemaking at my family's winery. A smooth growing season with low precipitation yielded smaller grapes with intensely concentrated flavors and smaller yields per vine. Quality was high across the board and the wines are approachable and complex now, with the concentration and structure to age.

Tasting Notes

The Ruppert Cabernet Sauvignon offers up aromas of black cherry, fig, and subtle undertones of forest floor, complemented by a tapestry of plum, cherry blossom, and intriguing leather notes on the palate, resulting in a wine that's rich, full-bodied, and enduringly graceful.

-Michael Baldacci, Winemaker

Varietal Composition	100% Cabernet Sauvignon
Appellation	Coombsville, Napa Valley
Harvest Date	October 22, 2021
Cooperage	22 months in 80% new French oak barrels
Bottling Date	August 31, 2023
Alcohol	14.5%
TA	6.3 g/L
pH	3.76
Residual Sugar	0.0 g/L
Production	500 cases (12 x 750ml)
Aromas & Flavors	Black cherry, fig, plum, cherry blossom, forest floor, leather