

QUATTRO THEORY

CABERNET SAUVIGNON

NAPA VALLEY

TWENTY TWENTY ONE



Quattro Theory wines capture the truest expression of Napa Valley bringing together four defining elements: winemaker Landon Donley's intentional vision, quality vineyards, precision winemaking and experience with food and friends. Seriously made to be easily enjoyed.

VISION: Our winemaker seeks to showcase the freshness and classic varietal character of the highest-quality Napa Valley Cabernet Sauvignons. Every aspect of the winemaking process is intentionally designed to ensure the wine's structure supports and enhances the varietal character, resulting in a wine that overdelivers on quality and shows beautiful integration upon release.

VINEYARDS: This Cabernet is structured primarily around valley floor fruit from two of our estate vineyards located in the St. Helena AVA, offering ripe fruit character, good structure and a smooth, long finish. Further complexity and elegance is added to the blend with the addition of estate mountain vineyards from AVAs including Mt. Veeder and Atlas Peak. The grapes are harvested by hand at night in small lots over the course of a few weeks, picked only when at the level that meets our style.

WINEMAKING: Our cellar is set up with every step intentionally designed to emphasize natural aromatics and varietal character. The grapes are chilled to 40°F to heighten aromatics and minimize astringency, then sorted by cluster then berry by our optical sorting system before undergoing a three-to-five-day cold soak. Careful yeast selection and an even, moderate fermentation temperature is key in maintaining the wine's sense of place. Tannin extraction is constantly analyzed so the wine can be drained off the skins at the ideal flavor, concentration, structure and color, then finish fermenting to dry. The preliminary blend is assembled once the wine completes malolactic fermentation in tank to ensure integration, and ages in a selection of custom-toasted new and used French oak barrels from select coopers.

EXPERIENCE: Classic, elegant Napa Valley varietal character is the star in this Cabernet Sauvignon, with the tannins and structure supporting the fruit flavors. The wine's balance and freshness make this a particularly food friendly Cabernet Sauvignon. Suggested pairings include a grilled rack of lamb with fresh herbs, ribeye steak with sautéed mushrooms and braised short ribs.

APPELLATION: NAPA VALLEY | **VARIETAL BLEND:** 84% CABERNET SAUVIGNON, 7% MERLOT, 6% MALBEC, 2% PETIT VERDOT, 1% CABERNET FRANC

CLONES: CABERNET SAUVIGNON: CLONE 4 (LANDON'S FAVORITE), CLONE 7, CLONE 8 ; MERLOT: 181; MALBEC: CLONE 595; PETIT VERDOT: CLONE 7

AGING: 15 MONTHS IN 100% FRENCH OAK BARREL (45% NEW)

ALCOHOL: 14.5% | **RELEASE DATE:** JULY 2023



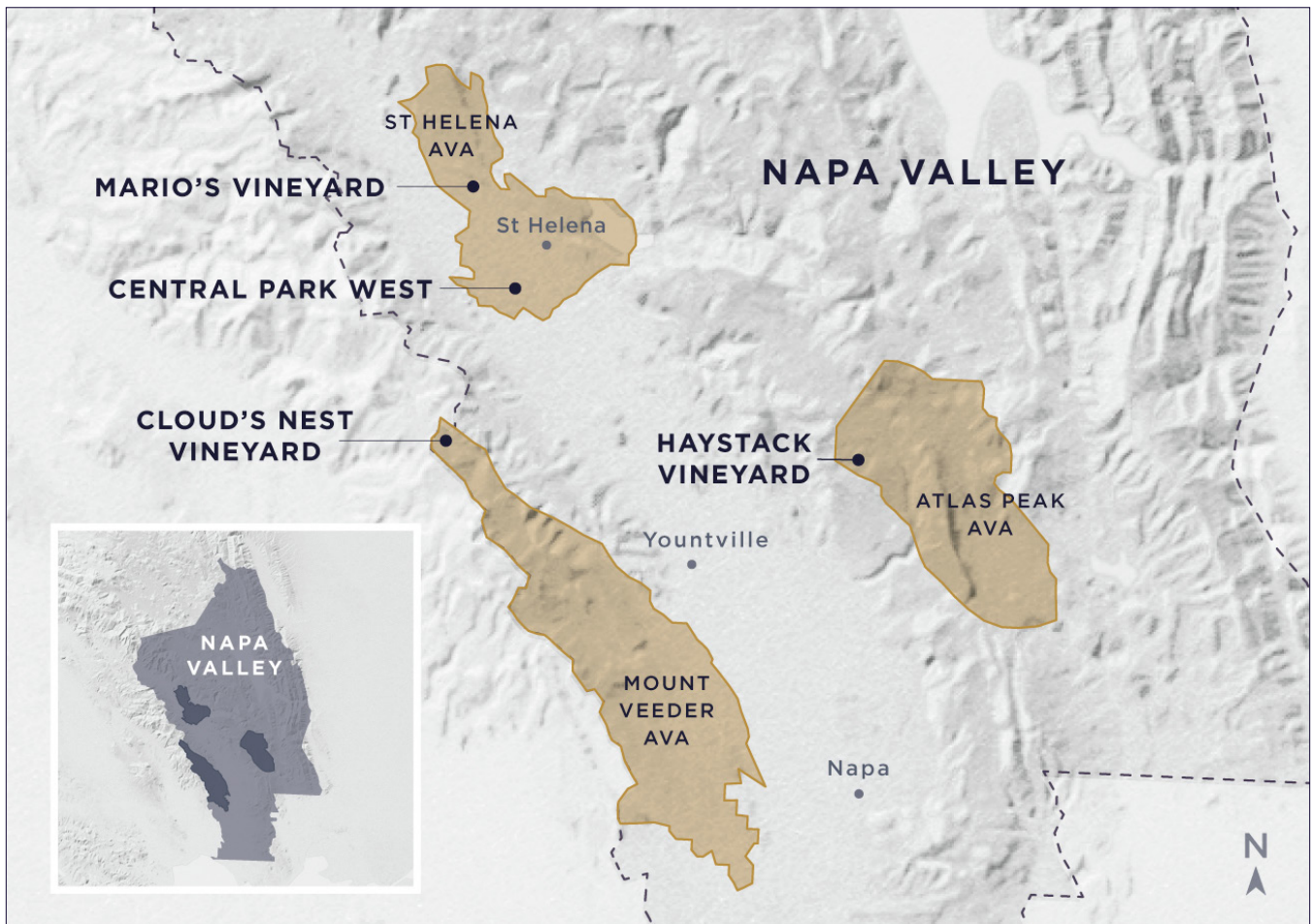
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VINEYARD SOURCING MAP



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