

21grams

2012 21 Grams Washington State AVA | 170 Cases Produced



Vineyards

Cold Creek, Olsen Estates, Stone Tree.

Winemaker Notes:

An integrity of art collaboration, between winemaker Jamie Brown of Waters Winery and Makoto Fujimura, renowned Nihonga artist, writer and catalyst. Driven by a shared inner vision to create beauty in the bottle, on the bottle and around the bottle, free of the demands of commercialism, trends or expectations. Proceeds of 21 Grams Wine are donated to Mako's International Arts Movement.

21 Grams is always made first from the cellar, and blended from only the best lots each year. We blind taste our entire vintage in the spring, after harvest, and isolate all of the superior Bordeaux varietal lots and designate them for the 21 Grams wine. We then create the base blend of Cabernet Sauvignon blind and only after we accomplish a perfect base blend do we start blending trials with other varietals to create what we call the 21 Grams "feel". Never a recipe, nor from a single vineyard, 21 Grams is truly a wine made from the sense, for the senses. After four cold vintages, this wine more than lives up to the hype of the warmer 2012 Vintage, and will most certainly stand the test of time. Aged in 100% French Oak (35% new), it's a bit showy in its youth. However, it's the kind of wine that you want to drink now, but know better to wait a few years.

Tasting Notes:

71% Cabernet Sauvignon, 29% Malbec.

High-toned aromas of cranberry, herb, black licorice and dried cherry are followed by tightly wound dark fruit flavors backed by firm tannins. The finish extends into the distance. It's a highly structured wine, with its' best days far in front of it. Drink now until 2028.