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Gold Club January 2025

Sequoia Grove 2021 Cabernet Sauvignon Rutherford, Napa Valley, California

About the wine: At Sequoia Grove, they believe that winemaking is storytelling, and the goal is to craft wines that tell the story of the vineyard, the varietal, and the vintage. The present-day winery and its 24-acre estate vineyard were part of the original Rancho Caymus land grant given in 1836 to George Yount, the area's first European American pioneer. In 1979, the winery was opened in a 100-year-old barn beneath a grove of Sequoia trees, and so Sequoia Grove was born. Sequoia Grove is a Certified Napa Green Winery, using sustainable farming practices, with minimal intervention in the vineyard and gentle winemaking in the cellar. This 100% Cabernet Sauvignon, sourced from some of the Napa Valley's finest vineyards, received a 95 score from The Somm Journal Tasting Panel!

About the Region: Around harvest time, everyone's car in Rutherford is covered with a fine powder. It's annoying if you like clean automobiles. But wine people love it. After all, it's Rutherford dust. And aromatic qualities. Rutherford wines have a "dusty" quality to them and it's one of the highlights of this sub-region of Napa Valley. You'll certainly find Cabernet Sauvignon and the other Bordeaux red varieties here, including Merlot, Cabernet Franc, Petit Verdot, and Malbec. But that's not all! Rutherford also makes some complex Sauvignon Blanc, Chardonnay, and even rarer Sauvignon Gris. The volcanic-based soils give these white wines a distinct minerality.

Tasting Notes: The experts say, "opens with notes of blackberry cobbler, plum, and black currant, followed by warm aromatics of fresh tobacco, tamarind, hints of vanilla, and caramelized black fruit. On the palate, this Cabernet is silky and lively, with medium-to-full bodied texture and weight, and flavors of raspberry, black cherry, black plum, and soft red and black stone fruit. Rich tannin, texture, and weight lead to an inviting mouthfeel. The finish is mouthwatering and lengthy with cherry and hints of dark, powdery cocoa." We'll be totally honest with you... this time they nailed it!! We loved the nose on this one. It just smells like delicious wine.

Food Pairing: Sometimes we get concerned about limiting pairings with such traditional wines as Cab Sauv. Obviously, any dark meats... think steak, prime rib, burgers.

But the only pairing limitation is you! Spread your wings and fly with new pairing ideas! Roasted vegetables are a great idea with this luscious Cabernet. Mushroom risotto?? Yes! Why not charcuterie with a hard cheese... Asiago, maybe? And finish your meal with dark chocolate drizzled over raspberries! What are your favorite Cabernet pairings?