

# GEYSER PEAK WALKING TREE 2021 CABERNET SAUVIGNON

Alexander Valley, California



**TASTING NOTES:** A deep garnet with amethyst reflections in the glass. Aromas of dark berries, ripe raspberry and flint follow through to the balanced palate. Bright acidity is supported by the addition of Petit Verdot, adding great roundness. Silky tannins extend on the persistent finish.

**VITICULTURE:** The 2021 vintage marks the 16<sup>th</sup> release of the Walking Tree Cabernet Sauvignon. The fruit for this wine is sourced from two excellent Alexander Valley vineyards. The different soils, exposures, and microclimates of these two vineyards adds enticing complexity of aromas and flavors to the finished wine.

**VINIFICATION:** Following traditional fermentation methods, the wine was aged for 20 months in French oak barrels. The Cabernet Sauvignon and Petit Verdot were fermented separately and expertly blended.

**INTERESTING FACT:** Ancient oak trees dot the landscape of Alexander Valley. Walking Tree takes its name from one of these majestic trees that remarkably “walked” down a steep grade of vineyard during heavy rains, all while remaining upright and very much alive.

**FAMILY:** Geysers Peak Winery has a long and storied history. Founded in 1880, it became the 29<sup>th</sup> bonded winery in California, and was named for the tremendous view of Geysers Peak Mountain directly outside the winery’s window. The brand has seen a storied past of over 140 years, founded by a local family, changing hands multiple times including management by corporate interests. Today, Geysers Peak has proudly returned to its roots as a family-owned-and-operated business, sourcing fruit from famed winegrowing regions of California. The essence of California terroir can be tasted throughout the range of Sauvignon Blanc, Chardonnay and Cabernet Sauvignon.

**PRODUCER:** Geysers Peak

**REGION:** Alexander Valley, California

**GRAPE(S):** 97% Cabernet Sauvignon, 3% Petit Verdot

**SKU:** GPWCS217

**ALCOHOL:** 14.2%

**TOTAL ACIDITY:** 6.4 G/L

**RESIDUAL SUGAR:** 0.4 G/L

**pH:** 3.75