



FAUST

NAPA VALLEY — 2021 VINTAGE

A modern classic, unbound by convention

THE VINTAGE

The winter of 2021 brought little rain and deepening drought conditions in Napa Valley, setting up a vintage of low yields and small, concentrated berries. At the same time, temperatures from spring through the growing season ran slightly cooler than normal, lengthening the ripening period after veraison. Sugar levels rose very gradually while acidity levels remained high and bright. As a result, the fruit came in with notable flavor intensity, supple and mature tannins, natural complexity—balanced between ripeness and vibrant freshness.

NAPA VALLEY CABERNET

Faust Cabernet Sauvignon—a blend of our Coombsville vineyard fruit with lots from other cool sites in the valley—sets the bar for elegant balance in Napa Valley Cabernet Sauvignon. In 2021, cooler-than-average temperatures produced that balance naturally, with flavors and tannins reaching maturity against a backdrop of ideal acidity levels. The wine is deliciously versatile, with generously ripe fruit that makes it an appealing sip on its own, but also enough lively acidity to make it an ideal partner for a range of foods.

WINEMAKING NOTES

“Cabernet’s classic aromas and flavors star in our 2021 Faust Napa Valley. Delicate violet notes lift the dark fruit on the nose—black currant and briary blackberry—layered with pungent forest botanicals, leafy tobacco, graphite, and toasted spice. The velvet of fine-textured tannins backs expressive red fruit flavors on a complex palate, both sweet and savory with mocha and minerality, juicy ripe fruit and freshness.”

— DAVID JELINEK, WINEMAKER

TECHNICAL INFORMATION

APPELLATION: Napa Valley

VARIETAL COMPOSITION: 85% Cabernet Sauvignon, complemented with Merlot, Petit Verdot and Cabernet Franc

AGING: 20 months in 100% French Oak, 25% new | ALCOHOL: 14.5%

COOPERS: Seguin Moreau, Taransaud and François Frères