

2021 Happy Canyon
Cabernet Sauvignon

\$65 750 ML

This Cabernet Sauvignon offers a graceful, finely drawn expression. Dried lavender, black tea, and bright red cherry lead into red currant, subtle peppercorn, and cedar. Silky tannins and lively acidity bring structure and lift, allowing the vibrant fruit and savory detail to unfold across a long, polished finish.

VINTAGE NOTES

Low winter rainfall and a cool start shaped the 2021 growing season in Happy Canyon. Mild conditions continued through summer, with cool mornings, ample fog, and virtually no significant heat events. The steady weather extended hang time and allowed harvest to proceed at a measured pace, near or slightly behind historical timing. Cabernet Sauvignon reached full flavor at lower potential alcohol while retaining bright acidity, producing elegant, energetic wines with refined structure, freshness, and impressive depth.

VINEYARD SOURCE

At the warm eastern edge of the Santa Ynez Valley, Happy Canyon Vineyard rises steeply from the valley floor toward the Santa Ynez ridgeline. Heavy serpentine cobbles and nutrient-poor soils force the vines to root deeply in search of water, naturally limiting yields and concentrating flavor. Warm, sun-filled days encourage full, even ripening, while cool nights preserve freshness, producing fruit of exceptional depth, intensity, and structure.

VINEYARD & HARVEST		CELLAR		RELEASE	
VINEYARD	Happy Canyon	FERMENTATION	On skins with 3 week extended maceration	BOTTLED	January 2024
AVA	Happy Canyon of Santa Barbara			RELEASED	August 2025
SOIL	Loam with river cobbles	MLF	Natural	PRODUCTION	175 Cases
CLONE	4	AGING	26 mo. • 62% New French Oak	BOTTLE	750 mL • Bordeaux
VARIETALS		ALCOHOL	12.5		
100%	Cabernet Sauvignon	PH / TA	3.88 / 4.9 g/L		
HARVEST	October 2021				

PAIRINGS

With its bright red fruit, savory character, and silky tannins, this elegant Cabernet Sauvignon pairs beautifully with herb-roasted lamb, filet mignon, or roast duck. It also complements pork tenderloin, mushroom risotto, or a classic cheeseburger, while aged cheeses such as Manchego, Comté, and Gouda make an equally satisfying match.