



2021 MESO by LXV - CABERNET SAUVIGNON FROM GATEWAY VINEYARD

Honors: 95 points from Matt Kettman of Wine Enthusiast Magazine | May, 2024

100% Cabernet Sauvignon

Retail: \$140 Cases Produced: 100

alc 14.2% | pH: 3.45 | RS: 0.0

TASTING NOTES

Color | Rich, deep ruby color

Nose | Dominated by ripe blackberries, plums, with vanilla, cinnamon, and floral undertones

Palate | Full-bodied, velvety texture, well-integrated tannins, moderate acidity, and a long, spicy finish

VINEYARD | - GATEWAY VINEYARD, WILLOW CREEK AVA, PASO ROBLES

We only work with vineyards committed to sustainable practices.

This vineyard is nestled in one of the coolest sub-districts of Willow Creek, where each afternoon a brisk, coastal breeze streams through the gap in the San Luis mountain range to the west. Known as the Templeton Gap wind, this phenomenon helps to cool the area significantly. It ensures that the vineyards retain a robust acidity and structure that are often elusive in warmer regions. Block 8S, in particular, lies on a flat bench adjacent to a creek. The soil here is a well-drained mixture of limestone and shale gravel, making it highly depleted. This challenging environment naturally limits vigor. The lot is exclusively managed by LXV for optimal pruning, shoot-thinning, soil and canopy management, and yields.

Yield: 3 tons/acre

WINEMAKING & ELEVAGE | Winemakers: Jeff Strekas & Frederick Ammons

The 2021 Meso Cab was fermented on skins for 21 days in a jacketed stainless steel tank to ensure complete temperature and extraction control. Early heating allowed for full extraction of the structure providing grape skin tannins, while later cooling ensured a happy, smooth fermentation and full phenolic integration. The lot was pressed with a small, 12 hL basket press, settled, and then barreled down to French oak barrels from a mix of four different cooperages.

Only our favorite barrels were selected for this five-barrel lot. These barrels consisted of two new Darijou barriques, two new O-Chateau/Tonnellerie O barriques, and one neutral barrique (80% new oak). All five barrels were aged for 21 months prior to bottling.

This lot was unfiltered and unfined.

LXV SPICE PAIRING | Winemakers: Jeff Strekas & Frederick Ammons

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