

Trefethen

2021 DRAGON'S TOOTH

The dedication of the Trefethen family is manifest in every aspect of our operation, from the soil to the table, including sustainable farming, thoughtful winemaking, and gracious hospitality.

THE VINTAGE

The preceding winter, which marked our second consecutive drought year, featured the lowest rainfall total in our entire history, going back to 1968. The vines grew vigorously during the warm and dry spring as the vineyard team did an excellent job with early weed control and irrigation. The summer months, from June through September, were all cooler than average, which slowed down the ripening process and allowed for fantastic flavor development. The yields were lower than usual, given the drought conditions, but the resulting wines are all excellent and reflect our unique location in the Oak Knoll District at the cooler southern end of Napa Valley.

THE WINE

Pronounced aromas of blueberry, plum and cassis are layered with earthy notes of leather and molasses. Rich and substantial on the palate, flavors of more blueberry, plum and cherry carry over to a long, toasty finish.

FOOD AFFINITIES

Try this wine with smoked meats, caramelized vegetables and slow-cooked foods, which will complement its rich, earthy nature. Winery Chef Chris Kennedy recommends grilled onions and peppers with spicy sausage.



VARIETAL

49% Malbec

37% Petit Verdot

14% Cabernet Sauvignon

APPELLATION

Oak Knoll District of Napa Valley

ESTATE VINEYARD

100% Main Ranch

HARVEST

September 20–October 18

OAK

18 months

ALCOHOL

14.2%



Learn more at
trefethen.com/Trade



Trefethen Family Vineyards
1160 Oak Knoll Avenue, Napa, CA 94558
707.255.7700 | trefethen.com