



2021 LADY OF THE DEAD

The grapes for this wine were hand-selected in the vineyards when they were harvested from various blocks at optimum ripeness from September 20 through October 19 and then hand-sorted twice in the winery to make sure only the best reached the fermentation tanks. Once in the tanks, the grapes sat cold for a few days developing color, flavor, and aroma before starting to ferment. The tanks were gently punched down and pumped over for 15 to 19 days to extract all of the color, aroma, and flavor from the grapes. The juice was drained and skins pressed before being filled into barrels. The wine finished a native malolactic fermentation in the barrels in about two months and was aged for 19 months in small French and Hungarian oak barrels (20% new) and bottled in May 2023.

TASTING NOTES:

The 2021 Lady of the Dead offers berries and spices in spades, with boysenberry, raspberry, and cranberry over allspice, cinnamon, and toasted oak. Already very open and easy to get to know, this wine has a juicy softness to it while packing a punch of concentrated fruit fullness. It builds layers of character in the glass, revealing more nuance, while never losing its focus on the fun of ripe dark fruit.

THE FRIAS STORY:

In 1977 Manny Frias Sr. purchased 100 acres at the base of the iconic Spring Mountain District in Napa Valley. In 1985, five of those acres were planted, and FRIAS Family Vineyard was born. The first vintage was in 1991, and since then, the vineyards have expanded to over 13 acres planted to Cabernet Sauvignon. FRIAS also produces wines from single vineyards in Oakville and Yountville from families with whom they have long-standing relationships. Second-generation brothers Fernando & Manny Frias Jr. are now at the helm and continue the quest for excellence with their family-owned and artisanal winery. Winemaker Todd Heth has been with the team since 2004 crafting these polished and powerful wines.

AVA: 47% NAPA VALLEY 53% PASO ROBLES

VARIETAL: 75% CABERNET, 8% SYRAH, 6% GRENACHE, 5%

MOURVEDRE, 4% PETIT VERDOT, 2% TEMPRANILLO

ALCOHOL: 14.9%

pH: 3.31

TA: 5.66

CASES: 1677