



2021 ADAMVS CABERNET SAUVIGNON ‘QUINTVS’

ADAMVS, Latin for “borne from our red earth,” was founded by Denise and Stephen Adams in 2008 on Howell Mountain, the first recognized appellation in Napa Valley. With its remarkable elevation and unique volcanic soils, our mountain estate stands apart from other mountain districts in the valley. Our 27 acres of vineyards have been certified biodynamic since 2011, exemplifying our commitment to preserving the true essence of this land. Our QUINTVS (Latin for “five”) Cabernet Sauvignon grapes are selected from blocks that embody the essence of our estate vineyard’s five main soil series.

VINTAGE

The 2021 growing season in Napa Valley was shaped by a second consecutive year of drought, leading to low yields and exceptionally small berries. While challenging, the dry conditions naturally balanced the vines, minimizing the need for intervention and allowing nature to guide the vintage. The result is a wine of remarkable concentration, purity, and depth.

SENSORY

A bold expression of mountain fruit, with layered notes of Montgomery cherry, dark plum, and ripe boysenberry at its core. These rich, concentrated flavors are supported by an earthy undertone that evokes the scent of a humid forest floor: damp soil, moss, and cedar with a subtle thread of dark honey adding warmth and depth. The wine’s natural intensity is balanced by freshness and structure, showcasing the power and elegance characteristic of Howell Mountain fruit.

TECHNICAL

COMPOSITION | 100% Estate Cabernet Sauvignon

HARVEST | September 10th – October 2nd, 2021

DAYS ON SKINS | Average 28 days

AGING | 18 months in 60% new French oak

RELEASE | September 2025

SERVING | 55-60° Fahrenheit