



Vinehouse

THE SAINT MACAIRE STORY

Few people have heard of this obscure and rare varietal named Saint Macaire. As a member of the Lost Bordeaux collection, it is what makes our Vinehouse Howell Mountain Cabernet Sauvignon blend so distinctive.

The Saint Macaire varietal has its roots in south-west France, named after a village near Longon in Gironde. Saint Macaire is a grape varietal, a place and an appellation. Budding early and vigorous in growth, the fruit yields an intense inky coloured wine with deep soft fruits on the palate, balanced with a great acidity.

Why it fell out of favour in Europe around the time of the Phylloxera outbreak (1860's) is not documented; only a few acres are found in Bordeaux today. In the Napa Valley only two Saint Macaire vineyards exist; both are planted on Howell Mountain.

WHY SAINT MACAIRE

Saint Macaire's exceptionally dense color is due to its unusually high anthocyanin level. Present in all dark fruits and rich in antioxidants, these anthocyanins when blended, fully bind and integrate their color molecules with the robust tannins of Howell Mountain Cabernet. This marriage softens the tannins on the palate creating a wine that is, with adequate aerating, approachable in its youth without the typical astringency of a young Cabernet Sauvignon.

These tannins, although softened by the Saint Macaire, are fully intact creating a wine that will cellar beautifully for decades. To enjoy a young Vinehouse Cabernet, the wine does require preparation and lengthy aeration (5-8 hours) before it reveals its true distinctive self.

HOW WE GROW SAINT MACAIRE

Our Saint Macaire is grown on a quadrilateral trellis to manage its vigor. The vines are cane pruned, limiting the fruit to one cluster per shoot. This provides the fruit plenty of air and light for even and timely ripening. These techniques enhance both the anthocyanin and tannin levels inherent to the varietal.

Vinehouse® 2019
www.vhwine.com

Saint Macaire Grapes - Oct. 2021
Photography by L. Warner