



2022 CABERNET SAUVIGNON

WINEMAKING

The 2022 vintage saw a beautifully steady growing season. Drought conditions persisted throughout the spring, and a slight bite of spring frost gave reduced yields and led to smaller clusters.

Harvest started early with sparkling producers jumping the gun in late July. The rest of us were in full swing through the end of August and early September, which was punctuated by extended high temperatures from Sept 4-8. A dearth of labor and crews did cause a bit of gridlock in getting some vineyards picked, but this was the sole hiccup. There was a welcome smattering of rain in the middle of the month to tap the brakes slightly on the ripening acceleration caused by the early month heat wave.

The 2022 cabernet sauvignon was harvested on September 13th at 23.5 brix. Now on its seventh leaf, these were my same rows from the previous vintage. The fruit was cluster-sorted, destemmed, and then berry-sorted into ten barrels for fermentation. No adjustments of water or acid were made to the must, and fermentation began spontaneously after a five-day cold soak. The wine stayed on skins for three weeks before being drained and pressed, and saw no sulfur until 130 days after fermentation.

TASTING NOTES

Cedar, rose petals, dark fruit, and boysenberry in the nose. There is a darker fruit profile in contrast to the pomegranate/red fruit brightness of the 2021, perhaps as a developing characteristic with the maturing of the vines or from the heat spike. Still maintains its floral aromatic complexity coupled with a dense, textured, and bright mouthfeel. The finish is remarkably drawn out with our characteristic silky tannic structure. Only 105 cases produced.

CHEMISTRY

pH - 3.66

Titrateable Acidity - 6.2 g/L

Residual Sugar - <1.0 g/L

Alcohol - 14.0%

COOPERAGE

Sylvain, Ana Selection, neutral Vallaurine and Taransaud

DRINKING WINDOW

2026-2035+