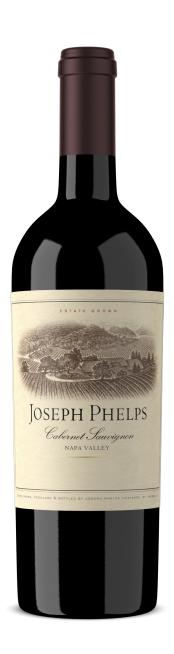


Cabernet Sauvignon

NAPA VALLEY



2022 Vintage

TASTING NOTES Our Cabernet Sauvignon opens with an enticing bouquet of black and red fruits — juicy black cherry intertwined with fresh pomegranate and bright cassis. Notes of cedar spice and toasted notes add intrigue and sophistication to the aromatic profile. On the palate, layers of raspberry compote and dried wild berries unfold across a full-bodied frame. The wine shows impressive density while maintaining elegance, supported by well-integrated tannins that provide structure without overwhelming. This is a wine of both power and finesse.

GROWING SEASON The 2022 vintage began with mild weather and early budbreak, which ranged from late March to early April. The weather was sunny and mild through August until a heat event in the first week of September, which brought several days of temperatures over IIO°F to most of Napa Valley. This extreme heat meant that there was very little time between the white grape and red grape harvests. We began picking reds on September 9th and ended on October 5th. Careful fruit selection using our optical sorters was a crucial tool in maintaining excellent wine quality.

WINEMAKING NOTES

VARIETAL BREAKDOWN VINEYARD SELECTIONS

24% Suscol — Napa Valley AVA
19% Yountville — Oak Knoll AVA
14% Home Ranch — St. Helena AVA
8% Banca Dorada — Rutherford AVA
7% Las Rocas — Stags Leap AVA
4% El Venadito — Oak Knoll AVA
2% Barboza — Stags Leap AVA
21% Trusted grower fruit

BARREL AGING

The wine was aged for sixteen months in 48% new oak (50% French, 50% American) and 52% used French and American oak barrels before bottling.