



## 2022 CABERNET SAUVIGNON



**Varietal Composition:**  
94% Cabernet Sauvignon  
6% Petit Verdot

**Production:**  
287 Cases

**Appellation:**  
Coombsville

**Bottled:**  
September 4th, 2024

**Cellaring:**  
22 months in 70% new French oak

**Released:**  
October 13th, 2025

### **Growing Season**

The season started with very little winter precipitation and cool temperatures during the spring. Record-breaking heat in September followed by early fall rains kept us on our toes! Another year where expertise, patience and adaptability were key to success. Yields were down compared to our historical average but overall, we are excited for the quality of the fruit for this vintage.

### **Winemaking**

The grapes were harvested throughout the month of October. All fermentations were conducted in small, two ton fermenters filled by gravity. A 48-hour cold soak period preceded a warm fermentation peaking at 90°F. The fermenters were punched 3 to 4 times a day during the fermentation period. After fermentation was complete, the grapes were kept in contact with the wine for a variable number of days, lengthening the finish to extract the best phenolic structure from the fruit and avoid the harsher, late-extracted tannins.

### **Sensory Profile**

The 2022 Cabernet offers a vibrant profile of black currants, cherry and wild berries, layered with cedar, anise, dark chocolate and hints of Earl Grey tea. The texture is lush and polished—especially through the mid-palate. Bright and lifted, the finish is long and still evolving. This wine is ready to drink now and will cellar beautifully over the next 7-10 years.

