



2022 CAVE DWELLERS BLEND



Varietal Composition:
50% Syrah / 50% Cabernet Sauvignon

Production:
341 Cases

Appellation:
Coombsville

Bottled:
September 4th, 2024

Cellaring:
22 months in 60% 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

Fresh and floral on the nose, the 2022 Cave Dwellers shows notes of black licorice, fennel and violet. The palate delivers rich layers of blackberry, toffee and coffee, lifted by notes of crushed black pepper. This vintage is slightly spicier than past releases, with soft, approachable tannins and a structured finish. Enjoy now or cellar for the next 7-10 years.

