

VARIETAL COLLECTION

Joy Rosé

By Caldwell, Napa Valley

2022

Vintage: Eleventh
Composition: 87% Syrah, 10% Tannat, 3% Pinot Noir
Appellation: Coombsville, Napa Valley, CA
Santa Rita Hills, Santa Barbara, CA
Vineyard: Caldwell Vineyard Estate, Roadside Vineyard
Vineyard Blocks: Kreuzer, Caldwell and Roadside Vineyard
Yield: 4.5 Tons per Acre on Average
Average Vine Age: 21 Years
Grape Variety: See Composition Section
Clones: 480, 595 and 777
Rootstock: 101-14 and 3309
Harvest Dates: Multiple

Vintage Summary: Coming off yet another drought in 2021, 2022 started early and was warm to hot throughout the vintage. Whites started off with Sauvignon blanc in August, but Chardonnay took its time to ripen as we had an excellent crop. The window between whites and reds was nonexistent, with Malbec coming to the winery only 2 days after Chardonnay. Reds kept rolling in despite the rain, as the heat provided plenty of ripeness, and we didn't finish harvest of the old vines in Block 11 until October 27th. One of the most unique vintages in history, 2022 can be divided into two harvests: one before the triple digit long week in September, and one after the rains in late September. Luckily, here is Coombsville we only hit 105F whereas up valley some regions hit 120F for days in a row, devastating the crops. The extreme weather pattern variation in 2022 was incredibly site specific, and thus only the terroirs able to best withstand the heat will deliver incredible wines.

Fermentation: Stainless Steel
Yeast: VL3
ML Bacteria: None
Wood Origin: French Oak (Jupilles, Bercé / Vosges / Allier)
Aging: 50% Stainless Steel, 50% French Oak for 5 months
Fining: None
Filtering: Filtered
Alcohol: 14.0%
Bottling Date: April 3, 2023

Winemaker's Tasting Notes: We decided to do a fresher style of Rose in 2022, as we knew the fruit intensity of the warm year would be ideal for a long, cool, temperature controlled, stainless steel fermentation. That fermentation took over a month to complete, and we then finished the wine with a dusting of Caldwell new French oak. A counterpart to the typically decadent JOY-style of rose, the 2022 Syrah Rose from Caldwell carries itself predominantly with freshness, verve, and grace. The nose resonates with aromas of jasmine flower, wet stone, and freshly picked strawberries. The cold fermentation provides enough glycerol to sweeten up the attack, which transitions into a mid-palate of fresh raspberries, and ends with a long fresh finish with a hint of oak sweetness.

Cellaring: Now – 2 Years
Production: 96 Cases
Price: \$75/750ml

