

VARIETAL COLLECTION
Sauvignon Blanc
BY CALDWELL

2022

Vintage: Fourteenth
Composition: 100% Sauvignon Blanc
Clones: 317 and 376
Appellation: Coombsville, Napa Valley, CA
Vineyard: Caldwell Vineyard Estate, Established 1981
Vineyard Blocks: Caldwell 6 and 7
Yield: 3.0 Tons per Acre on Average
Average Vine Age: 11 Years
Grape Variety: See Composition Section
Rootstock: 101-14
Harvest Date: August 25 and September 1

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 and canopies able to best withstand the heat will deliver incredible wines.

Fermentation: French Oak Barrels, 33% New
Yeast: Multiple
ML Bacteria: None
Wood Origin: French Oak (Jupilles, Bercé, and Center of France)
Aging: 5 Months
New Oak Barrels: 33%
Fining: None
Filtering: Filtered
Alcohol: 14.0%
Bottling Date: March 31, 2023

Winemaker's Tasting Notes: The 2022 VCB SB from our special North-facing amphitheater-shaped vineyard shows surprising consistency every year. On the nose it leads with beautifully rich fruit intensity, light toasted sweet vanilla oak notes, asian pear, and white nectarines. The attack resonates with layers of cooked bosc and fresh Asian pears, and presents itself overall with typical freshness and salinity, but with slightly more viscosity than the last 4 vintages due in part by the slightly higher ABV. The finish lingers with a hint of sweetness in sync with the 33% new French oak used for fermentation. Bottling took place a month earlier than typical in order to capture freshness.

Cellaring: Now – 3 Years
Production: 153 Cases
Price: \$50 /750ml

