

VARIETAL COLLECTION

Carménère

BY CALDWELL

2022

Vintage:	Thirteenth
Composition:	75% Carménère, 25% Cabernet Sauvignon
Clones:	Italian and 2
Appellation:	Coombsville, Napa Valley, CA
Vineyard:	Caldwell Vineyard Estate, Established 1981
Vineyard Blocks:	Caldwell 18 and 19
Yield:	1.0 Tons per Acre on Average
Average Vine Age:	22 Years
Grape Varieties:	See Composition Section
Rootstock:	3309
Harvest Date:	Multiple

Vintage Summary: Coming off yet another drought year in 2021, 2022 started early and was warm to hot throughout the vintage. Whites kicked off with Sauvignon Blanc in August, but Chardonnay took its time ripening, 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. Since the heat provided plenty of ripeness, reds kept rolling in despite the rain 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 really was two harvests: one before the long, triple-digit week in September, and one after the rains in late September. Luckily Coombsville only hit 105F, whereas up valley some regions hit 120F for days in a row, devastating the crops. The extreme weather pattern variation was incredibly site specific, and only the terroirs best able to withstand the heat will deliver incredible wines.

Fermentation:	Stainless Steel Tank
Yeast:	Multiple
ML Bacteria:	Multiple
Wood Origin:	French Oak (Jupilles, Bercé)
Aging:	18 Months
New Oak Barrels:	50%
Fining:	None
Filtering:	Unfiltered
Alcohol:	15.1%
Bottling Date:	July 24, 2024

Winemaker's Tasting Notes: The 2022 Caldwell Varietal Collection Carménère was 100% stainless fermented to help elevate the varietal character. In 2022, the vines only produced a tiny amount of fruit, but what we harvested was thus incredibly concentrated and textured. I am absolutely surprised at Carménère's ability to hold varietal character here at Caldwell in such a hot vintage. The peppercorn verdant aromatics alongside the oyster shell are absolutely gorgeous and unique. The palate is powerful, and more structured than previous vintages, but with an exquisite weight of ripe raspberry and an incredibly long, tall finish.

Cellaring:	Now — 10 Years
Production:	90 Cases
Price:	\$125/750ml

