

VARIETAL COLLECTION  
*Cabernet Franc*  
BY CALDWELL

2022

Vintage:	Twelfth
Composition:	97% Cabernet Franc, 3% Cabernet Sauvignon
Clones:	214 and 332
Appellation:	Coombsville, Napa Valley, CA
Vineyard:	Caldwell Vineyard Estate, Established 1981
Vineyard Blocks:	Caldwell Blocks 3, 15, 17 and Kreuzer
Yield:	3.0 Tons per Acre on Average
Average Vine Age:	30 Years
Grape Varieties:	See Composition Section
Rootstock:	3309 and 5C
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
Yeast:	Multiple
ML Bacteria:	Multiple
Wood Origin:	French Oak (Jupilles, Bercé)
Aging:	100% French Oak, 80% New, for 20 Months
Fining:	None
Filtering:	None
Alcohol:	14.9%
Bottling Date:	July 18, 2024

**Winemaker's Tasting Notes:** Our Cabernet Franc here at Caldwell is something special that surprises me almost every year. Being where we are in Coombsville, the year-to-year variability can be quite large, and Cabernet Franc can come in as low as 23 Brix and as high as 28 Brix, depending on vintage. But with each year, and each respective style, the wines always turn out wonderful.

The 2022 Cabernet Franc is dark, brooding, and chocolatey, yet with a spine of varietal character from the new Block 3 at the cooler bottom of the property. Typical dried leaf is lifted from Block 15, while the dark fruit intensity, cola, and sassafras comes from Block 17. The hand of Ramiro Herrera is stronger in 2022, with loads of toasted new French oak. Maybe my favorite VCB wine of 2022, the Cabernet Franc seemed to really thrive in the heat of the vintage.

Optimal Drinking Period:	Now – 10 Years
Production:	219 Cases
Price:	\$175 / 750ml

