

VARIETAL COLLECTION  
*Cabernet Sauvignon*  
BY CALDWELL

2022

Vintage:	Third
Composition:	99.2% Cabernet Sauvignon, 0.8% Carménère
Clone:	15, 337, and 341
Appellation:	Coombsville, Napa Valley, CA
Vineyard:	Caldwell Vineyard Estate, Established 1981
Vineyard Blocks:	Caldwell Block 15 and 16
Yield:	3.0 Tons per Acre on Average
Average Vine Age:	30 Years
Grape Varieties:	See Composition Section
Rootstock:	5BB and 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
Yeast:	Multiple
ML Bacteria:	Multiple
Wood Origin:	100% French Oak (Jupilles, Bercé)
Aging:	50% New Oak Barrels for 3 Months 100% Terra Cotta Amphora for 16 Months
Fining:	None
Filtering:	None
Alcohol:	14.9%
Bottling Date:	July 24, 2024

**Winemaker's Tasting Notes:** In order to retain its freshness, this wine was immediately put in amphora after malolactic fermentation was complete; this allowed the wine to express the purity of its varietal and location, without the impact and sweetness of wood. The 2022 VCB Cabernet Sauvignon is beautifully mineral driven on the nose, like the 2021, but with more unctuous blackberry fruits and a hint of oyster shell. The palate carries itself with very typical Caldwell cool blue fruits, but leans more ripely into the black fruit spectrum. The finish is classic to the amphora-aged Cabernet Sauvignons from Caldwell, with salinity and hint of iron. The Carménère helps provide varietal verdancy, especially in warmer years like 2022.

Cellaring:	Now — 15 Years
Production:	95 Cases
Price:	\$175/750ml

