

2022 SIGNATURE COLLECTION GOLD

BY CALDWELL, NAPA VALLEY

Vintage:	Seventeenth
Composition:	100% Cabernet Sauvignon
Clones:	15, 191, 338, 341, and 685
Appellation:	Coombsville, Napa Valley, CA
Vineyard:	Caldwell Vineyard Estate, Established 1981
Vineyard Blocks:	Caldwell 15, 16, 17 and 18
Yield:	3.0 Tons per Acre on Average
Average Vine Age:	20 Years
Grape Varieties:	See Composition Section
Rootstock:	3309 and 5C
Harvest Date:	Several

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 (Jupilles, Bercé)
Aging:	22 Months
New Oak Barrels:	80%
Fining:	None
Filtering:	None
Alcohol:	14.9%
Bottled on:	August 13, 2024

Winemaker's Tasting Notes: The 2022 Gold by Caldwell is a true testament to the power of Coombsville in hot years. Very typical of Caldwell, the aromatics are the purest expression of blueberry, with hints of mint, sage, and sweet vanilla. Surprisingly mineral driven for a warm year, the palate also resonates with layers of bay laurel and garrigue around the core of dark black cherry. The tannins are more integrated into the finish than the 2021, which allows this wine to be enjoyed sooner, but also have the greatest aging potential of our 2022s. A healthy dose of John's favorite barrel of the 2023 Block 18 clone 341 Clone provides a salinity that lingers with the fruit for minutes on the finish.

Cellaring:	4 – 20 Years
Production:	216 Cases
Price:	\$225 / 750ml