

# VARIETAL COLLECTION

*Malbec*

BY CALDWELL

2022

Vintage:	Fourth
Composition:	75% Malbec, 12% Cabernet Sauvignon 12% Syrah, 1% Merlot
Clone:	595, 341, 877/470, 1, and 3
Appellation:	Coombsville, Napa Valley, CA
Vineyard:	Caldwell Vineyard Estate, Established 1981
Vineyard Blocks:	Caldwell 14, 16, 17, 8AB and Kreuzer
Yield:	3.0 Tons per Acre on Average
Average Vine Age:	20 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:	French Oak Barrels
Yeast:	Multiple
ML Bacteria:	Multiple
Wood Origin:	100% French Oak (Jupilles, Bercé)
Aging:	18 Months
New Oak Barrels:	50%
Fining:	None
Filtering:	Unfiltered
Alcohol:	14.5%
Bottling Date:	July 18, 2024

**Winemaker's Tasting Notes:** The Caldwell Varietal Collection Malbec in 2022 will likely be our second-to-last Malbec bottling, as John decided to graft over the acre of Block 17 to Cabernet Franc. I find this wine to be the best expression of Malbec we have done here at Caldwell. In past years we chose to go with a closer to purist expression of Malbec, while in 2022 we strayed and added healthy doses of Cabernet Sauvignon and Syrah. In turn, the wine demonstrates less of the juicy Malbec varietal character, but instead more serious, darker intensity. To allow the fruit to speak louder in 2022, we chose to reduce the new oak from 60% to 50%.

Cellaring:	Now — 8 Years
Production:	55 Cases
Price:	\$125/750ml

