

2022 ROCKET SCIENCE RED

BY CALDWELL NAPA VALLEY

Vintage:	Twenty First
Composition:	40% Syrah, 38% Cabernet Sauvignon, 11% Malbec 5% Tannat, 4% Merlot, 2% Petit Verdot
Appellation:	Coombsville, Napa Valley, CA
Vineyard:	Caldwell and Kreuzer Vineyard
Vineyard Blocks:	Caldwell 14, 15, 16, 17 and Kreuzer
Yield:	3.0 Tons per Acre on Average
Average Vine Age:	26 Years
Grape Varieties:	See Composition Section
Clones:	Multiple
Rootstock:	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.
Harvest Date:	Multiple
Fermentation:	Stainless and French Oak
Yeast:	Multiple
ML Bacteria:	Multiple
Wood Origin:	French Oak (Jupilles, Bercé)
Aging:	18 Months in 100% French Oak
New Oak Barrels:	65%
Fining:	None
Filtering:	Filtered
Alcohol:	14.8%
Bottled on:	July 10, 2024
Winemaker's Tasting Notes:	The 2022 Rocket Science by Caldwell returns to a more typical composition with the highest percentage of the blend coming from Syrah. Fruit forward on the nose, with heavy wafts of fancy new French oak, the 2022 sings immediately from the glass. No need to decant. The palate is unctuous from the Syrah, providing body and weight, but classy and elevated from the old vine Cabernet Sauvignon in the blend. Malbec provides levity, Tannat freshness and tension, Merlot florality, and Petit Verdot power and structure. This is always a wine that punches above its weight class, and in 2022 it does it again.
Cellaring:	2–12 Years
Production:	900 Cases of 750s, 50 Cases of 1.5Ls
Price:	\$74 / 750 ml, \$179 / 1.5L

