

VARIETAL COLLECTION

Tannat

BY CALDWELL

2022

Vintage:	Thirteenth
Composition:	97% Tannat, 2% Merlot, 1% Syrah
Clone:	474
Appellation:	Coombsville, Napa Valley, CA
Vineyard:	Caldwell Vineyard Estate, Established 1981
Vineyard Blocks:	Caldwell 17
Yield:	3.0 Tons per Acre on Average
Average Vine Age:	20 Years
Grape Varieties:	See Composition Section
Rootstock:	3309
Harvest Date:	September 23, 2022

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:	22 Months
New Oak Barrels:	50%
Fining:	None
Filtering:	Filtered
Alcohol:	15.6%
Bottling Date:	July 24, 2024

Winemaker's Tasting Notes: The Tannat grown here at Caldwell always produces an animated, lively wine, and 2022 has that in spades. The aromatics are dense, volatile, and super floral with sweet, high-toned alcohol notes pushing through the new French oak. Flavors of rhubarb, pomegranate, and cranberry are enveloped by the varietal's high-tannin and high-acid characteristics, leaving the wine with a linear yet bombastic finish that lingers for minutes. It's very surprising how the varietal characters and flavors of the Tannat here at Caldwell seem to override vintage impact every year.

Optimal Drinking Period:	1 – 15 Years
Production:	138 Cases
Price:	\$95/750ml

