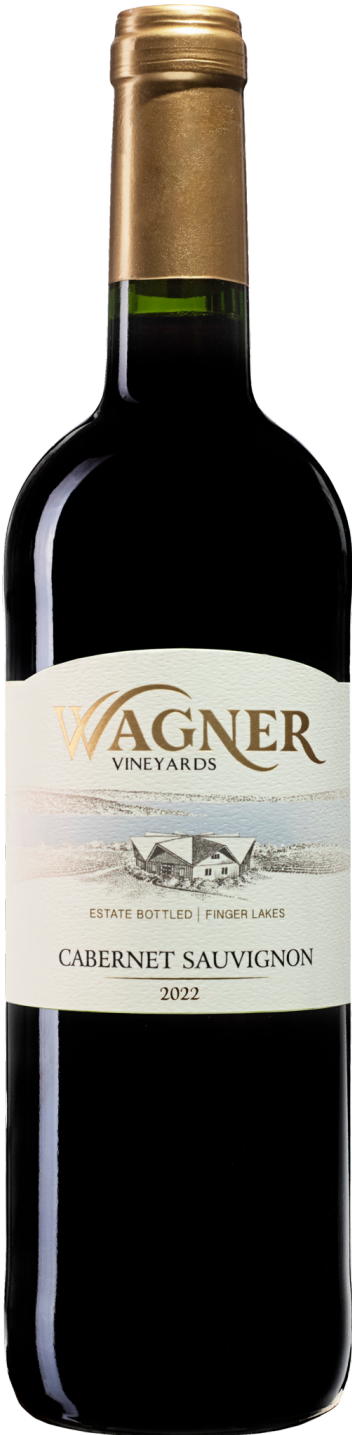


2022 Cabernet Sauvignon

Harvest Dates: October 15th - 16th, 2022 | **Alcohol label %:** 13.1 | **pH:** 3.42 |
Acidity (TA): 7.6 | **Residual Sugar (g/L):** 0.0



Growing Conditions

The 2022 growing season was marked by an abundance of sunlight and a dearth of rainfall. Those two factors combined with a cold spell in mid-January to lessen yield totals for many varieties. However, the fruit that was grown reached enticing levels of ripeness that have us excited about the quality and age ability of wine from this vintage

Aging

Fermented on the skins until dry with malolactic fermentation and spent about 12 months in small American and French oak barrels of varying age.

Bottling

Bottled January 25, 2024.

Palate

This Cab is medium-bodied and food friendly with a smooth supple mouthfeel and an amazing finish.

Food Pairing

Enjoy with lamb, steaks and robust Italian dishes.