

2022 Exclusive Collection Cabernet Sauvignon

About The Vintage

The 2022 growing season began with ideal weather conditions through early summer, until an extended heat event beginning in late August accelerated the harvest and reduced yields for some varieties. Warm windy days brought an early harvest for those varietals that ripen early.

CONVERSATIONS WITH THE WINEMAKERS

This beautiful wine is a blend of several vineyards in the North Coast with the majority of the fruit harvested from the prestigious Red Hills appellation of Lake County which is located on the northern edge of the Mayacamas Range. With elevations ranging from 1,350 to 2,600 feet, the grapes are grown in mountain climate conditions allowing for good acid retention during ripening. Grapes were also harvested from the Dry Creek Vineyard located in Sonoma as well as a splash of fruit from Mendocino. The wine was fermented in neutral French oak barrels to maximize higher aromatics and pressed off at dryness capturing the freshness and vibrancy of the wine.

WINE PROFILE

Our exquisite 2022 North Coast Cabernet Sauvignon captivates you with enticing aromas of luscious blueberry, succulent red plum, and velvety blackberry, accompanied by a subtle hint of aromatic cardamom. The palate is adorned with opulent fruit flavors that burst forth, complemented by delightful nuances of indulgent Bing cherry, tantalizing nutmeg, and decadent mocha. This wine embodies an elegant and inviting nature, showcasing a

TECHNICAL NOTES

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Appellation: North Coast Alcohol: 14.5% by vol. pH: 3.65 TA: 5.8 g/L