



2022 CABERNET SAUVIGNON

Dry Creek Valley



HISTORY

The Dry Creek Valley is an undiscovered gem, producing some of the finest Cabernet Sauvignon in California. Primarily known for Zinfandel, the valley has almost as much Cabernet Sauvignon planted. Our region's unique *terroir* provides just the right growing conditions. A perfect microclimate, we are blessed with long days of vibrant sunshine and cool foggy evenings allowing for exquisitely ripened Cabernet Sauvignon grapes. Bright cherry fruit framed by floral and spice elements create wines that speak to the distinctive soil and growing conditions in our appellation.

GROWING SEASON

The 2022 harvest was compressed, starting with an early budbreak in the spring. A heatwave at the beginning of September accelerated ripening and shifted the timeline of a significant number of vineyards, setting the earliest recorded picks in the history of our family winery particularly for red varieties. Fortunately, some rain following the heatwave mitigated the increase in sugars, resulting in a high-quality, yet short and intense harvest that spanned just 44 days. We are pleased with this vintage — cluster and berry sizes were down, but aromatics and flavors in the wines are abundant!

WINEMAKER COMMENTS

This rich and expressive Cabernet Sauvignon opens with aromas of black currant, plum and black cherry layered with hints of cinnamon, cardamom, toffee and toasted cedar. Notes of espresso, thyme and forest floor add depth and intrigue. On the palate, vibrant flavors of black and red cherry, cranberry sauce and plum are complemented by spiced chocolate, black pepper and a touch of toffee. The round, full-bodied mouthfeel is beautifully balanced by fresh fruit and a long, polished finish.

BLEND

80% Cabernet Sauvignon
8% Petit Verdot
6% Merlot
4% Malbec
2% Cabernet Franc

PH | 3.54

TA | 6.5 g/L

HARVEST DATES

September 7–October 30, 2022

VINE AGE | 15–31 years

SOILS

Benchland, rolling eastern hills,
and western mountain sites

FERMENTATION

14–17 days in fermenters at 82–88°F;
pumped over twice daily

BARREL AGING

19 months in French, European
and American oak; 29% new oak

ALCOHOL | 14.1%

BRIX | 24.7

93
POINTS

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