



## 2022 CRU CABERNET SAUVIGNON



**Harvest Dates:** September 3 – October 5, 2022

**Barrel Age:** 18 months, 50% new, 100% French oak

**Cooperage:** Taransaud, Quintessence, Demptos, Saury, Ermitage, Baron, Boutes, Cadus

**Blend:** 90% Cabernet Sauvignon, 3% Petit Verdot, 3% Malbec, 2% Cabernet Franc, 2% Merlot

**Bottling Date:** April 22, 2024

**Alcohol:** 14.8%

**pH/TA:** 3.71 / 0.57

**Release Date:** October 1, 2024

**Cases Produced:** 5,264

**THE VINEYARD** Our CRU Cabernet is deeply rooted in the vineyards of St. Helena that surround our estate, with about 60% of the fruit coming from neighboring growers. Each year, we hand-select the balance of the blend from different parts of the valley to layer together a delicious, well-rounded and beautifully balanced wine that expresses the nuance and character of the Napa Valley. Fourteen vineyards play a role in the CRU bottling, including valley floor and mountain Cabernet and Malbec, valley floor Petit Verdot and Merlot, and bench land Cabernet Franc blocks, which all contribute to the juicy approachability and great structure of CRU Cabernet.

**THE VINTAGE** The 2022 growing season began in early March following a few wet winter months, which set the stage for an excellent bud-break. Timing was in-line with the five-year average, and warmer temperatures during the last week of February helped to push smooth development across the valley. April was a bit cooler than average, and some vineyards had to be protected from potential frost damage, but things warmed up in May providing adequate conditions for bloom and fruit set. The summer months of the growing season were remarkably consistent with warm days and cool nights—a perfect diurnal weather pattern for flavor development and bright acidity. During Labor Day weekend, an unprecedented period of triple digit highs shocked the valley—nine days straight of triple digits. Several vineyards were harvested during or soon after the heat wave while others held strong into the first two weeks of October, when the last of the fruit made its way to the winery. Much of the late ripening fruit came from the Rutherford and Oakville areas.

**THE WINE** The 2022 CRU Napa Valley Cabernet Sauvignon is a surprisingly youthful and fresh, yet full-bodied and concentrated wine from what was considered a warmer vintage in Napa Valley. Brambly blackberry, ripe blueberry and violet aromas are complemented by hints of mocha and roasted coffee bean provided by beautifully integrated fine grain, thin stave, French oak barrels. Juicy upon entry, rich and round throughout, this wine boasts an ideal acid structure and firm tannin profile. CRU is consistently crafted to be enjoyed upon release but this fine Napa Valley Cabernet will age gracefully for well over a decade.