



2022 CRU CABERNET SAUVIGNON, OAKVILLE



Harvest Dates: September 22 – October 6, 2022

Barrel Age: 18 months in 65% new oak, 100% French oak

Cooperage: Taransaud, Baron, Saury, Cadus

Blend: 90% Cabernet Sauvignon, 5% Petite Verdot,
5% Malbec

Bottling Date: April 25, 2024

Alcohol: 14.8%

pH/TA: 3.70 / 0.56

Cases Produced: 246

THE VINEYARD Our CRU Oakville Cabernet Sauvignon is sourced primarily from two Cabernet Sauvignon vineyards in the northeast corner of Oakville, Renteria 360 and Oakview Vineyards. A small amount of Petit Verdot from a nearby Rutherford vineyard and a touch of Malbec from a high elevation Mt. Veeder vineyard are carefully layered in for a delicious, well-rounded and beautifully balanced wine that expresses the **blue** fruit profile, nuance and character of the Oakville appellation. Each vineyard plays a role in this uniquely focused CRU bottling, contributing to the juicy approachability and great structure that our CRU Cabernet Sauvignons are known for.

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 Oakville Cabernet Sauvignon opens with enticing aromas of ripe blackberries, cocoa powder, violets and hints of roasted coffee bean. The blue and black fruits, fresh acidity, and sweet French oak are complemented by a supple, full body and velvety mouthfeel. Flavors of chocolate covered blueberries, juicy black plum and crushed rock are persistent throughout while the wine finishes long and drawn out with a seamless tannin structure. The CRU Oakville stands out in the AVA series because of its suppleness and juiciness, both of which are signature Oakville characteristics.