



2022 CRU CABERNET SAUVIGNON, RUTHERFORD



Harvest Dates: September 25 – October 6, 2022

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

Cooperage: Taransaud, Boutes, Treuil, Cadus

Blend: 100% Cabernet Sauvignon

Bottling Date: April 25, 2024

Alcohol: 14.8%

pH/TA: 3.74 / 0.58

Cases Produced: 140

THE VINEYARD Our CRU Rutherford Cabernet Sauvignon is sourced from two unique sites on the east side of the Rutherford appellation. One site sits just off of Zinfandel Lane and the other on Conn Creek Road. Both of these mature vineyards yield Cabernets with that signature red Rutherford dust fruit profile. This inaugural offering is 100% Cabernet Sauvignon from Rutherford. 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 inaugural 2022 CRU Rutherford Cabernet Sauvignon is the newest member of the CRU AVA series and it possesses a unique flavor profile, truly reminiscent of what Rutherford has to offer. Dusty red cherry, potpourri, dried lavender, cedar and cigar box aromas with hints of mocha on the nose. The wine enters the palate with verve and energy and remains medium-full, integrated and balanced throughout. The CRU Rutherford is predominantly red fruit driven with perfumed, floral notes of rose petals making it the “prettiest” of the CRU AVA series. The wine finishes firm, structured and balanced reminding the consumer that while this Cabernet is thoroughly enjoyable upon release, it will age gracefully for many years to come.