

2022 CEANDA CABERNET SAUVIGNON



Composition: 99% Cabernet Sauvignon, 1% Petit Verdot

Harvest Dates: September 7 – October 19, 2022

Barrel Age: 20 months, 82% new, 18% once-used thin stave,

tight grain, 22mm French oak barrels

Cooperage: Taransaud, Ermitage, Baron, Cadus, Saury

Bottling Date: June 3, 2024

Alcohol: 14.8%

pH/TA: 3.77 / 0.58

Release Date: Spring 2025

Cases Produced: 595

THE VINEYARD The CEANDA Cabernet Sauvignon is a symbolic representation of the passion and dedication that Chuck and Anne McMinn have bestowed upon their prized vineyards. Both a blend of their vineyards, as well as their names, CEANDA stands tall as a beautiful new addition to the Vineyard 29 family.

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 CEANDA Cabernet Sauvignon is a harmonious blend of carefully selected barrels from the Aida and 29 Estate vineyards. The aromatic profile of dark fruits, new leather, cedar and violets lead to a juicy, fruitful entry and velvety mid-palate. The wine is round and sumptuous throughout with hints of cocoa powder, graphite, and persistent black fruits finishing with balanced, chewy tannins and fresh acidity.