

SMALL LOT COLLECTION

NAPA VALLEY MALBEC

2022

2022 VINTAGE

The 2022 growing season produced exceptional fruit quality. After years of drought, substantial winter rainfall replenished the soil, followed by dry conditions through March. Spring ushered in mild, cooler temperatures, with bud break beginning in March. A week of triple-digit heat in September was tempered by mid-month rains, which slowed the harvest. The grapes that remained on the vine developed deep concentration and intense flavors, resulting in wines with remarkable structure and luxurious tannins.

IN THE VINEYARD

Our Small Lot Collection Malbec grapes come from our Rutherford Estate and from our vineyard in east Oakville both of which are farmed organically and biodynamically. The Rutherford Malbec was very concentrated with a little grip while the Oakville Malbec was a little spicier with more silk which were balanced out by the Petit Verdot. About 73% came from our newer plantings on our Raymond Estate where younger vines yield great concentration. 26% was from an eastern Oakville vineyard which is on heavier, clay soils that help keep the vine cool so it can withstand the hot temperatures of this location. The 1% Petit Verdot came form our Ticen Estate which has a similar soil to our Raymond Estate.

CONVERSATIONS WITH THE WINEMAKER

The fruit was hand-harvested on September 17 and 18 on flower days. The Malbec was pressed and went through extended maceration for an average of 25 days on the skins. It was then aged for 20 months in 35% new Ermitage and Seg Moreau French oak before being bottled unfined and unfiltered on a root day.

WINE PROFILE

A medley of captivating aromas unfolds with hints of ripe Bing cherry, succulent raspberry, and velvety chocolate, laced with a gentle, rustic undertone. This richly textured wine unveils a decadent palate, highlighting the seamless fusion of sun-kissed strawberry, silky mocha, roasted almond, and luscious cassis. Polished tannins exhibit graceful structure, while the seamlessly balanced acidity brings a lively brightness, leading to a sophisticated and lingering finish.



TECHNICAL NOTES

APPELLATION: Napa Valley

ALCOHOL: 14.5%

PH: 3.64

TA: 6.8 a/L

VARIETALS: 99% Malbec 1% Petit Verdot

AGING: 20 months in 35% new French oak

BOTTLED: July 8, 2024 unfined and unfiltered

HARVEST DATE: September 17-18, 2022

VEGAN FRIENDLY

