



PINE RIDGE

VINEYARDS

2022 STAGS CROWN CABERNET SAUVIGNON



THIS ESTATE VINEYARD GRACES THE NORTHERN EDGE OF STAGS LEAP DISTRICT. ONCE KNOWN AS “CORNERSTONE,” ITS RENAMING TO STAGS CROWN SIGNIFIES ITS CROWNING ROLE AND IMPORTANCE OF THE REGION. POSITIONED AT THE WARMEST PART OF THE APPELLATION, THIS VINEYARD’S EXCELLENT WATER RETENTION AND NUTRIENT DENSE SOILS MAKE IT A STAND-OUT PARCEL IN OUR PORTFOLIO. ITS OPTIMAL DRAINAGE, COMBINED WITH THE CHOSEN CLONES, PROVIDES LUSH, APPROACHABLE CABERNET SAUVIGNON, WITH DEPTH AND CONCENTRATED TANNINS.

VINTAGE

The 2022 growing season in Napa Valley saw record-breaking weather events, with 80% of the total rainfall arriving before the new year. This filled vineyard ponds for the first time in two years but was followed by the driest three months on record, leading to an early bud break. Despite the dry spell, healthier canopies resulted from earlier rains. The summer was generally average but slightly warmer than 2021. Harvest started 5 to 7 days earlier than the previous year and was 15% lighter but of exceptional quality. A Labor Day heat wave accelerated harvest, later cooled by a late September rain event. Overall, the 2022 harvest was the most condensed in recent memory.

VITICULTURE & WINEMAKING

The 2022 vintage was harvested from September 21st to September 22nd. The grapes were hand-harvested at night when temperatures often dip to 50°F to capture vibrant acidity and fruit expression in the wine.

We first cold-soaked the must (crushed grapes) for gentle extraction and then fermented in stainless steel, concrete and oak barrel fermenters at 88°F. Rigorous pump-overs, increasing during the peak of the fermentation, developed deep color, rich varietal character, and fine tannins in the wine. The wine was aged in 80% new French oak barrels to meld the bright fruit expression with oak spice nuances. After three months of aging, we blended the vineyard components allowing them to marry for a total of 20 months of barrel élevage. This wine was bottled unfinned and unfiltered to present the attributes of the vineyard in the purest form possible, from the dirt to the glass!

VARIETALS	ALCOHOL	pH	TA
98% Cabernet Sauvignon 2% Petit Verdot	15.5%	3.54	6.1 g/l

TASTING NOTES

The 2022 Stags Crown Cabernet Sauvignon welcomes you with the enticing aromas of your favorite bakery, featuring baked fruit and rich cream. Cooked strawberry notes fade seamlessly into sweeter hints of vanilla and milk chocolate. There's a quartz-like minerality on the palate, rounded out nicely by unctuous mountain berries and refined tannins. Exiting with a velvety gait, the finish is smooth and extensive. Bold and dark fruit driven, this vintage is a true calling card of the Stags Crown site. Cellar this wine three-to-seven years and serve it alongside your favorite strawberry cheesecake recipe.

