

PINE RIDGE

2022 CARNEROS CABERNET SAUVIGNON



THE CARNEROS AVA, SPANNING NAPA AND SONOMA COUNTIES, IS CHARACTERIZED BY COOLER TEMPERATURES DUE TO MARINE FOG AND BREEZES FROM SAN PABLO BAY. RECOGNIZED IN 1983, IT WAS THE FIRST AVA DEFINED BY CLIMATE. CARNEROS PRODUCES A CABERNET SAUVIGNON REMINISCENT OF LEFT BANK BORDEAUX. TWO OF OUR THREE CARNEROS PROPERTIES GROW EXCLUSIVELY CABERNET SAUVIGNON, WITH THE THIRD ALSO CULTIVATING MALBEC AND MERLOT.

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 on October 4th and 5th. 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 70% 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 unfined and unfiltered to present the attributes of the vineyard in the purest form possible, from the dirt to the glass!

ANALYSIS

VARIETALS
ALCOHOL
PH
78.5% Cabernet Sauvignon
15.5%
3.76
21.5% Merlot
TA
6.1 g/l

TASTING NOTES

Carneros Cabernet Sauvignon stands as a unique bridge between the allure of the Left Bank Bordeaux style of wines and the fresh fruit character emblematic of Napa Valley. This wine engages with a vibrant nose of Rainier cherry and dried rose petal, hinting at its cooler climate origins. The palate begins with a bright entry, revealing a medley of flavors - raspberry seed, black olive, and fresh bay leaf. Juicy and inviting, the wine's character evolves into a wave of resolved tannins upfront, peaking in a lush, expansive finish. Here, notes of coffee can and 70% dark chocolate intertwine, offering a sense of depth. For an elevated experience, pair this wine with Beef Bourguignon featuring smoky bacon and mushrooms, perfectly complementing its refined profile.

