



2022 Reserve Cabernet Sauvignon

PHILOSOPHY

For our Reserve Cabernet Sauvignon, we craft a more classic Cabernet style with firmer tannins and lush red fruit. We select each barrel by hand, focusing on those that stand out for their refined structure. The result is a Cabernet that is well anchored with enduring character each year. We are honored that Wine Spectator named our 2013 vintage their No. 1 Wine of the Year in 2016.

VINTAGE NOTES

2022 stands out as one of the most unique vintages in recent Napa Valley history. A long summer of warm days and cool nights came to a crescendo with an impressive five-day heatwave in September. The heat spell eventually gave way to more mild weather through October, allowing the grapes to develop a more refined, elegant character.

TECHNICAL INFORMATION

Varietal Composition:

97.7% Cabernet Sauvignon

1.8% Petit Verdot

0.5% Petite Sirah

Appellation: Napa Valley

Alcohol: 15.5%

Body: Full

VINIFICATION

Fermentation: Inoculated, fermentations 14 days on skin, 100% malolactic fermentation.

Maturation: Aged 20 months in 100% French oak barrels (75% new).

TASTING NOTES

Night sky in color, our 2022 Reserve Cabernet holds a constellation of aromas, with enticing spice drawer, pastry kitchen, café mocha, and tobacco. Layers of earthy boysenberry fruit notes are threaded with rich, chocolatey aromas that gain grip and depth as velvety tannins carry on through the night.

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