

2022 ODETTE RESERVE CABERNET SAUVIGNON, STAGS LEAP DISTRICT



VARIETALS
100% Cabernet Sauvignon



ALCOHOL
15.2%



PRODUCTION
282 cases



BOTTLED
August 19, 2024



96+ POINTS
Wine Advocate



WINEMAKER
Andrew Haugen

AVA
Stags Leap District

VINEYARD

The 2022 is sourced from our 38-acre Estate Vineyard in the heart of the Stags Leap AVA. The soils are comprised of deep Bale Clay Loam, well-drained Perkins, and Boomer Gravelly Loam with a volcanic influence from the Vaca Mountain Range. The vineyard boasts 8 different clones of Cabernet Sauvignon, Merlot, Petit Verdot, Malbec, and Cabernet Franc, with vines up to 41 years old.

VINTAGE

The 2022 growing season was defined by moderate drought conditions and punctuated heat events. Napa Valley enjoyed a warm spring and summer with short, innocuous heat spikes in late May and June. Labor Day saw a week-long heat dome settle over California, which kicked an earlier than anticipated harvest into high gear.

FERMENTATION & AGING

There were 20 individual picks from the estate's 30 producing acres. The must was cold soaked for four days before warming tanks up for inoculation. Maceration times ranged from 7 to 14 days, with ferment temperatures peaking at 95°F. Individual lots were evaluated during the first racking and kept separate for their first year. An initial base blend was completed in the summer of 2023 and then finalized in the spring of 2024, allowing the wine time to harmonize in barrel before final racking and bottling in August. Aged for 22 months in 100% new French oak.

WINEMAKER IMPRESSIONS

The 2022 Odette Reserve Cabernet Sauvignon, Stags Leap District, is defined by the pursuit of vibrant, dark-toned fruit. Primary aromas of black orchid, Moyer plum, star anise, and cinnamon waft over savory notes of beef drippings and cedar. Bright mulberry, blackcurrant preserves, and raspberry liqueur flavors are tightly folded into layers of polished tannin, propelled across the palate on an exhilarating wave of acidity.