

2022 ODETTE ESTATE CABERNET SAUVIGNON, STAGS LEAP DISTRICT



VARIETALS

86% Cabernet Sauvignon
11% Merlot
3% Malbec



ALCOHOL

15.0%



PRODUCTION

2,752 cases



BOTTLED

June 19, 2024



92 POINTS

Antonio Galloni



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 24 days, with ferment temperatures peaking at 95 degrees Fahrenheit. Individual lots were evaluated during the first racking, with an initial base blend coalescing in the summer of 2023. The final assemblage took place at the beginning of 2024, allowing the wine time to harmonize in barrel before final racking and bottling in June. Aged for 20 months in 100% French oak, 65% new.

WINEMAKER IMPRESSIONS

The 2022 Odette Estate Cabernet Sauvignon, Stags Leap District, offers notes of freshly baked cinnamon rolls and blueberry pancakes hot off the griddle. The vintage's heat is reflected in an aromatic school of Red Swedish Fish with a splash of graphite minerality. On the palate, layers of juicy raspberry, candied walnut, and cola ride fine-grain tannins to a mouth-watering finish of vanilla, toasted oak, and cacao.