

2022 ADAPTATION CABERNET SAUVIGNON, NAPA VALLEY



VARIETALS

77% Cabernet Sauvignon
17% Merlot
5% Petite Sirah
1% Cabernet Franc



ALCOHOL

14.8%



BOTTLED

May 28, 2024



93 POINTS

James Suckling



ADAPTATION

NAPA VALLEY

WINEMAKER

Andrew Haugen

AVA

Napa Valley

VINEYARD

The backbone of this blend comes from our newest estate vineyard, Oso, which delivers an abundance of rich fruit flavor, color, and tannin, providing the framework and structure to carry this wine. Oso is complemented by Cabernet Sauvignon from Solares in St. Helena, Carpy-Conolly and Chaix in Rutherford, Crossroads in Oakville, our home Estate in the Stags Leap District, Blue Tooth in Oak Knoll, and Merlot from Las Amigas in Carneros. By blending these unique sites, we capture the Napa Valley's exceptional diversity and reveal the complexity of Cabernet Sauvignon in an approachable, elegant style.

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

Fermentation took place in stainless steel fermenters after a 72-hour cold soak at 55°F. Maceration lasted 8-16 days at a maximum temperature of 94°F. Malolactic fermentation took place in barrel and finished in early winter. The wine was aged in 55% new French oak barrels for 18 months before bottling.

IMPRESSIONS

The 2022 Adaptation Cabernet Sauvignon beckons with bright notes of ripe raspberry, candied lingonberry, and savory sage. As it unfurls in glass, brambly blackberry and blueberry dominate the stage, supported by sauteed shiitake mushroom, black pepper, and a flash of icy mint. Inviting acidity ushers classic flavors of cassis and plum, folded into svelte tannins layered with damp granite, vanilla, and rich Cadbury chocolate dusted with chai spices.