



2022 CABERNET SAUVIGNON

Vintage Notes

Rutherford has long been celebrated for producing world-class Cabernet Sauvignon, and our hillside vineyard, with its western exposure and all-day sunlight, delivers fruit with natural depth and concentration. This vintage opens with dark dried cherry, boysenberry, and blackberry pie, framed by refined tannins and that unmistakable sense of place we love to call Rutherford dust, a direct reflection of our volcanic soils.

Vineyard

Quarry Vineyard, our estate vineyard is a rugged hillside site defined by volcanic soils and excellent drainage, where elevation, exposure, and low-vigor soils naturally limit yields and concentrate flavor. Fruit from Quarry Vineyard consistently delivers depth, balance, and a strong sense of place.

Winemaking

Hand picked and sorted before being de-stemmed, each lot was placed into small tanks as whole berries. After a brief cold soak, fermentation proceeded with a combination of wild and cultivated yeasts. Throughout fermentation, punch downs, pump overs, and rack and returns were performed several times daily to influence extraction in different ways. Following gentle pressing in a state-of-the-art EuroPress, the wines were moved with lees into 35% new French oak barrels to complete malolactic fermentation. The wine was then carefully monitored through élevage before blending and bottling.

The Terraces

Nestled in the foothills of the Napa Valley, on a historic Rutherford wine estate, you'll find The Terraces—a family winery, orchard, and acetaia. For over 140 years, the property has been dedicated to cultivating high-quality wine grapes. The Terraces label, now more than 35 years old, proudly carries on the winemaking tradition established on the estate back in 1881.

With a legacy rooted in dedication, we strive to create epic wines that capture a sense of place and time. We use our experience and our craft to make each wine singular and something that we are proud of, while speaking to the vintage, to the grape, and to us.

- Blend: 100% Cabernet Sauvignon
- Harvest Date: September 15, 2022
- Brix at Harvest: 26.1
- TA: 3.87g/L
- pH: 3.92
- Alcohol: 14.4%
- Cases Produced: 392