

# PATEL

## NAPA VALLEY



**VINTAGE:** 2022

**VARIETAL:** 100% Cabernet Sauvignon

**APPELLATION:** Coombsville

**AGING:** 19 months in 100% new French oak

**PRODUCTION:** 180 cases

### NOTES:

The 2022 Cabernet Sauvignon (Coombsville) offers up an exotic mélange of dark-fleshed fruit with the cooling savory notes that are so typical of the appellation. Sage, lavender, mint, spice and leather open with some coaxing. The Coombsville Cabernet is the most refined offering in this range, although it has plenty of textural intensity.

### VINIFICATION:

The grapes for our red wines arrive in small picking lugs from the vineyards. The clusters are hand-sorted, de-stemmed, and hand-sorted again, berry-by-berry. After a two-day cold soak, primary fermentation begins in small, open-top stainless-steel tanks, followed by extended maceration. The fruit is then gently pressed, and the wine is moved to barrels for secondary fermentation. Our reds are then aged up to 19 months in 100% new French artisan oak barrels with minimal racking. Multiple blending trials determine the final blend. Our reds are bottled unfinned and unfiltered.