THE YTCE

CABERNET SAUVIGNON, MAPA VALLEY, 2022 BATCH #142 "THE HOUSE"

"Some cellar wine for a special occasion, others enjoy it with no justification. Our Signature House Cabernet Sauvignon was sustainably crafted with minimal interference in our vineyards and in our cellar to make every day, a very special occasion".

2022 VINTAGE

The growing season started off with very little rain after two consecutive years of historic drought. Frost during flowering season resulted of record low yields. Warm summer led to intensely- flavored, small sized berries. Harvest started on August 22nd, the earliest we ever harvested Cabernet Sauvignon.

- SIX VALLEY VINEYARDS
 -Spring Mountain: East facing vineyard that's shielded from the hot afternoon sun. Sedimentary soil. The fruit from this vineyard gifts "The House" Cab rich tannins & contributes to its full body structure.
- -Atlas Peak: 1500 Feet elevation, volcanic soil, west facing. Responsible for the lush purple fruit and the extended finish on the palate.
- -St Helena: Sitting on fertile volcanic soil & located east of the AVA. The warmest of all The House Cab vineyards, Cab from this vineyard was greatly responsible for the red fruit character of this batch.
- Oakville: Also located on the eastern end of the AVA. Volcanic soil with moderately warm micro-climate that's influenced by daily fog. Cab from this vineyard contributed to "The House" structure.
- -Coombsville: rich volcanic soil and ash deposits from the nearby Mount George gift Cabernet from this vineyard dark fruit notes with power and elegance.
- -Los Carneros: Our hillside vineyard is on the edge of Mount Veeder with yearlong cool temperatures rarely exceeding 85F. The Cabernet Sauvignon from this vineyard added vibrance to 'The House".

TASTING NOTES

This classic Napa Cab from different areas of Napa Valley punches way above its weight. Lush and toasty on the nose with ripe dark berry notes and sweet spice aromas. Muscular and plush on the palate, with cacao and tobacco leaf wrapping the deep core of fruit. The finish is long, creamy and velvety. Even better the next day after opening.

- 12 months of aging in Oak barrels (50% new oak. 50% French & 50% American)
- 14.5% Alc



