



# 2022 CABERNET SAUVIGNON

COOMBSVILLE - NAPA VALLEY

### Winemaking

## VARIETAL COMPOSITION

98% Cabernet Sauvignon, 2% Petit Verdot

#### VINEYARD

100% Mt. George Vineyard

**BRIX AT HARVEST: 25.6** 

MACERATION: Average 20 days

#### BARREL AGING REGIMEN

Aged 17 months in oak, 85% new

#### OVERALL OAK PROFILE

100% French oak

**PH:** 3.63 | **TA:** 5.9 g/L | **RS**:1.7 g/L

ALCOHOL: 14.8% by volume

PRODUCTION: 415 cases

### WINEMAKER

Alison Rodriguez

### HERITAGE

MT. GEORGE (100%) – Located east of Napa, Mt. George Vineyard is the site of the first grape plantings in Coombsville. Under the care of pioneering Napa vintner Henry Hagen, the vineyard originally known as Cedar Knoll established its reputation in the 1880's as a source for fine American red wines. In 1988, Silverado Vineyards purchased and restored a significant portion of the historic site. Silverado was part of the appellation committee that established the Coombsville AVA in 2012. To celebrate this milestone in 2012, Silverado produced the first vintage of GEO, a single-vineyard Cabernet. Inspired by the root word for earth and the name of the vineyard – GEO represents the highest expression of single-vineyard Cabernet from this extraordinary place.

### Soils + Climate

The cooler climate and deep, gravelly soils derived from volcanic rock and ash of the ancient volcano whose name the vineyard now bears, provide depth and structure to Silverado Vineyards' wines.

#### Vintage

The winter of 2021-2022 had minimal rainfall, adding to drought conditions in Napa Valley. With mild winter and spring temperatures, budbreak was earlier than average. Summer was warm and dry, with above average temperatures in August and September, leading to an early and condensed harvest, with plenty of ripe fruit flavors. The Cabernet for this wine was picked on October 7th.

### Tasting Notes

The 2022 GEO holds strong to its reputation. Brambly aromas with spice, blackberry, dark fruit, and rich toffee lead to a robust mouthfeel. Rich layers of black and blue fruits coupled with coffee, licorice, and cola linger long after the last sip.