



SOLO

2022 CABERNET SAUVIGNON

STAGS LEAP DISTRICT - NAPA VALLEY

WINEMAKING

VARIETAL COMPOSITION

100% Cabernet Sauvignon

VINEYARD

100% Silverado Home Ranch (Disney)

BRIX AT HARVEST

25.6

MACERATION

Average 20 days

BARREL AGING REGIMEN

Aged 36 months in oak, 100% new

OVERALL OAK PROFILE

100% French oak

PH: 3.52 | TA: 6.3 g/L | RS: 1.9 g/L

ALCOHOL: 14.8% by volume

PRODUCTION: 400 cases

WINEMAKERS

Alison Rodriguez

HERITAGE

SILVERADO VINEYARD (100%) – In 1968, Silverado Vineyard became the fourth planted to Cabernet Sauvignon in the Stags Leap District. Over the next two decades, meticulous field selection created an entirely new clone of Cabernet Sauvignon. The University of California, Davis designated this unique vine the Disney-Silverado Heritage clone. It is one of only three Cabernet Sauvignons to attain Heritage status – and the only one from Stags Leap District. Each year, we honor this extraordinary clone with SOLO.

SOILS + CLIMATE

Silverado Vineyards' steep, shale soils and western exposures to the late afternoon sun come together to produce fruit with the character and structure for which the Stags Leap District came to be known.

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. SOLO was harvested October 7, 2022.

TASTING NOTES

SOLO is an elegant and refined Cabernet Sauvignon. Aromas and flavors of red cherry, pomegranate, pie crust, and vanilla are supported by ample tannins and bright acidity. This is an ageworthy wine capable of elevating any special occasion or meal and will continue to evolve for years to come.