

COSENTINO WINERY

2022 RESERVE CABERNET SAUVIGNON NAPA VALLEY

VINTAGE

In 2022 California faced triple digit heat over 5 days in September. This made for a very fast-paced, compact harvest. The 2022 reds have remarkable flavors and texture with excellent structure and depth.

WINEMAKING

These grapes were hand harvested in the early morning. Once brought to the winery they were destemmed to a stainless steel tank and underwent a 2-day cold soak. The wine was then inoculated with yeast and received daily pumpovers during fermentation. Once fermentation was complete, the tank was pressed and racked to barrel. The wine underwent malolactic fermentation and then aged for 12 months prior to bottling.

TASTING NOTES

The 2022 Reserve Cabernet Sauvignon is a medium-bodied, versatile palate-pleaser. It opens with aromas of violet, blueberry, cherry, blackberry jam, cedar, vanilla, and tobacco. The smooth entry leads to flavors of red currant and dried herbs with a long, structured spice and fennel finish. This wine is perfectly suited to pair with a juicy hamburger with sharp cheddar.

APELLATION Napa Valley

COMPOSITION 80% Cabernet Sauvignon, 15% Merlot,
5% Cabernet Franc

OAK PROFILE 18 months in French oak, 30% new

TA 5.64 g/L | **pH** 3.87 | **ALCOHOL** 15.0%

