

LANCASTER ESTATE  
2022 RESERVE CABERNET SAUVIGNON

WINEMAKER'S  
NOTES

*Production: 199 cases*  
*Varietals: 100% Cabernet Sauvignon*

*Titrateable Acidity: 5.7 g/L*  
*pH: 3.55*  
*Alcohol: 15.5%*



OUR THOUGHTS...

*Our 2022 Reserve Cabernet Sauvignon is an elegant expression of the very best of the varietal grown on our Alexander Valley estate. A light perfume of lavender flowers leads to a bold yet refined palate. Robust tannins and flavors of black currant and dark chocolate fill the mouth, concluding with a soft, lingering finish.*

VINTAGE AND ESTATE NOTES:

The 2022 growing season began with ideal weather conditions that culminated in an extended heat spell in late summer. The hot temperatures accelerated fruit ripening and reduced yields but overall the fruit quality was outstanding.

Consistent with Lancaster Estate's commitment to making wines of authenticity and place, all of our wines are estate grown, produced and bottled. Native yeasts are used for primary fermentation while secondary malolactic fermentation occurs naturally in barrel.

To preserve the truest expression of our estate, the Lancaster Estate 2021 Cabernet Sauvignon was gently fined and then bottled unfiltered.

COOPERAGE:

The 2022 Reserve was aged 24 months in French oak. We chose barrels from several coopers including Darnajou, Taransaud, Demptos, Ermitage, Saury, Bel Air and Sylvain. 100% of the barrels were new and all were coopered using a combination of Medium, Medium Plus, Medium Long, and Heavy toast levels to provide optimal integration and balance.

BOTTLED:  
JANUARY 2024

