

WINEMAKER'S NOTES



BOTTLED:
WINTER 2025

LANCASTER ESTATE 2022 NICOLE'S PROPRIETARY RED

Varietals: 82% Cabernet Sauvignon,
18% Merlot

Titrateable Acidity: 6.1 g/L
pH: 3.52
Alcohol: 15.5%

OUR THOUGHTS...

The 2022 Nicole's Proprietary Red is a blend created from the best barrels of our estate's finest vineyard blocks. The final composition consists primarily of Cabernet Sauvignon with a small amount of Merlot. The bouquet is powerful yet refined with floral notes, tobacco, and black pepper. On the palate this wine shows soft, supple tannins with flavors of stone fruit, dark cherry, and plum. Balanced by its acidity, polished tannins and exotic oak, the wine shows a beautiful juxtaposition with contrasting flavors that work well to deliver a long and lingering finish. Nicole's should be decanted when young, and should age for 20+ years.

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 2022 Nicole's Proprietary Red was gently fined and then bottled unfiltered.

COOPERAGE:

The 2022 was aged 24 months in 100% 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.

