



VINEYARD

The 2022 vintage will likely go down as one of the most challenging vintages in the last 20 years. It was our third year of drought, and we had a dry winter followed by a cool spring and moderate summer. However, an intense 10-day heatwave in August accelerated ripening and led to an early harvest where many varieties ripened at the same time. Luckily, the vines destined for Fog Catcher were planted in 2007 and were able to withstand the heatwave. We hand-harvested Cabernet Sauvignon, Malbec, and Cabernet Franc on September 9th, making it the earliest harvest ever for this cuvee.

IN THE WINERY

Fog Catcher is our flagship blend named for the cool, grey banks of fog that drift over our vineyards in the early mornings. This vintage is a cuvée of the best 14 barrels of our Bordeaux varietals aged in French oak barrels for over two years. We hand-harvested each varietal and fermented them independently in stainless steel tanks. We then aged the wines in premier, French oak barrels for 14 months. We tasted each barrel and selected our favorites for the final blend, which we aged together for a total of 28 months. This is a rich, complex wine with layers of baking spices, red fruits, and toasty oak with well-integrated tannins. This wine is drinking well upon its release but would still benefit from a 2-hour decant prior. It will continue to develop in the bottle over the next 8+ years, if you'd like to stash a few bottles to enjoy later.

VINTAGE	2022
B L E N D	60% Cabernet Sauvignon, 17% Petit Verdot 12% Cabernet Franc, 11% Malbec
WINEMAKER	Patrick Muran
CLONES	337,327,595,400
ROOTSTOCK	101-14
AVERAGE BRIX	25.8°
pH/TA	3.77/5.9 g/L
ALCOHOL	14.7%
AVERAGE YIELD	1.9 tons/acre
BARREL AGING	27 months
COOPERAGE	58% New French Oak