



## 2022 Emerson Brown 'IV Michaels' Oakville Cabernet Sauvignon

- Winemaker:** Keith Emerson
- Harvest Dates:** October 4, October 10
- Fruit Source:** Selected blocks from Skellenger Lane in the northeastern corner of the Oakville appellation
- Measurements:** Brix at Harvest: 25.1 – 26.4 Alcohol by volume: 14.5%  
pH at Bottling: 3.78, TA at Bottling: 5.9 g/L
- Fruit Processing:** 100% destemmed, whole berry, small lot fermentation utilizing automatic pumpovers throughout maceration, one delestage at peak fermentation, total of 25-28 days on skins. Gently basket pressed and gravity fed to barrels.
- Oak regime:** 18 months in 65% new and 35% once used thin stave, tight grain French oak from Taransaud, Saury, Quintessence, and Baron
- Bottling Date:** April 25, 2024
- Cases Produced:** 150

### Notes:

Although tempting to immediately swirl the 2022 IV Michaels Estate, stillness allows beautifully subtle notes of white cocoa powder and dried vanilla bean to shine. After swirling, stronger notes of dark chocolate covered blueberries, and blueberry cobbler dominate with tobacco leaf and vanilla complimenting. Beautifully integrated French oak imparts refined layers of complexity while still allowing the fruit to shine and support a deep, full-bodied structure with remarkable concentration. Rich and supple tannins create a plush, velvety mouthfeel, balanced by an underlying freshness that carries through to a long, polished finish.