

2022 Emerson Brown Napa Valley Cabernet Sauvignon

Winemaker: Keith Emerson

Harvest Dates: September 28, October 4, October 10

Fruit Source: The 2022 Napa Valley was sourced from friends and sites Emerson

Brown has worked with for years. Primarily bench and valley floor vineyard blocks located in Oakville, Yountville, and Saint Helena.

Measurements: Brix at Harvest: 25.1 – 26.4

pH at Bottling: 3.74, TA at Bottling: 6.0 g/L

Alcohol by volume: 14.5%

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 50% new and 50% once used thin stave, tight grain

French oak from Taransaud, Saury, Ermitage, and Baron

Bottling Date: April 24, 2024

Cases Produced: 825

Notes:

The 2022 Emerson Brown Napa Cabernet opens with a beautifully floral perfumed nose, showcasing delicate aromas of lilacs and violets. On the palate, black cassis and brambly blackberry lead, offering rich dark fruit flavors that unfold into a juicy, lively mid-palate. Notes of anise add a subtle spice complexity, while fresh, vibrant acidity brings lift and energy to the profile. Plush and opulent with a softness and elegance that makes it incredibly approachable upon release without compromising its impressive ageablity.