



2022 Emerson Brown Oakville Ranch Cabernet Sauvignon

Winemaker:	Keith Emerson
Harvest Dates:	September 16, 2022
Fruit Source:	Oakville Ranch Vineyard, Summit Block 7, 100% Cabernet
Measurements:	Brix at Harvest: 26.7 pH at Bottling: 3.74 TA at Bottling: 6.0 g/L Alcohol by volume: 14.8%
Fruit Processing:	100% destemmed, whole berry, small lot fermentation utilizing automatic pumpovers throughout maceration, total of 30 days on skins. Gently basket pressed and gravity fed to barrels
Oak regime:	20 months, 100% new French, thin staved, tight grain Taransaud
Bottling Date:	June 20 th 2024
Cases Produced:	50

Notes:

It is impossible to resist the blackberry pie perfumed nose of the 2022 Oakville Ranch Cabernet, a wine that exudes power and strength from the very first sip. The palate reveals rich layers of black cassis and brambly blackberry, evolving into notes of cocoa powder, graphite, crushed rock and iron—characteristic of its rocky, red soil origins. This mountain cabernet is structured and rich throughout, with big shoulders that carry its weight and complexity effortlessly. Sweet French oak is beautifully integrated, enhancing the dark fruit with a layer of vanilla and spice. Its solid tannic backbone and depth of flavor give it a commanding presence, yet it remains balanced, showing finesse and everything we love about this beautiful site. Drink now with decanting or over the next several decades with patience.