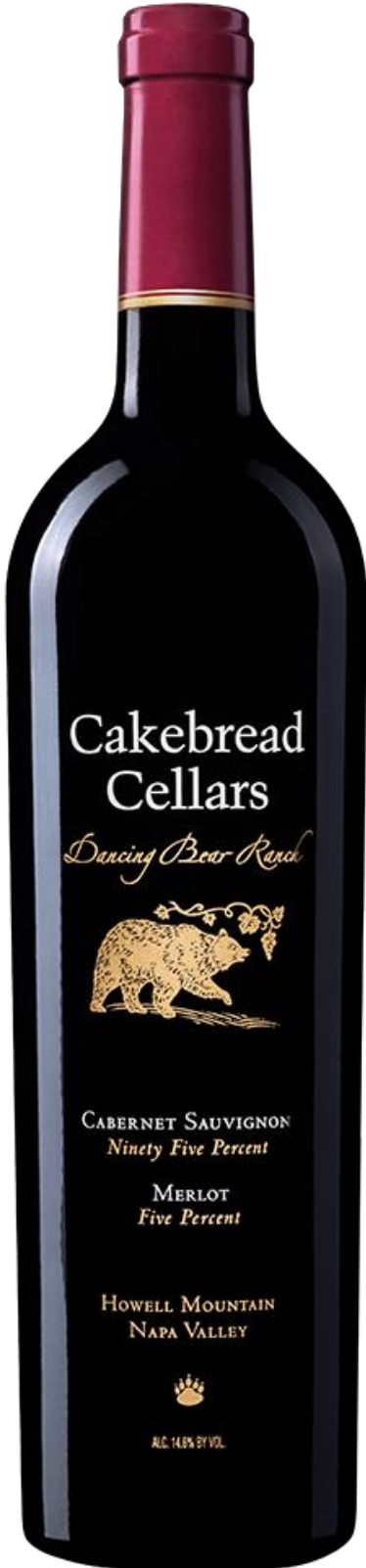




2022 DANCING BEAR RANCH CABERNET SAUVIGNON NAPA VALLEY

The 2022 Dancing Bear Ranch Cabernet Sauvignon is a captivating expression of mountain-grown fruit, with bold, layered aromas of marionberry, black cherry, cedar, and red plum, complemented by hints of toasted coconut, cigar box, vanilla bean, and dried herbs. On the palate, rich red plum and boysenberry flavors unfold with warm spice notes of nutmeg and a subtle touch of dried herbs. Silky yet structured tannins carry the wine to a bold, lingering finish. True to its Howell Mountain origins, this Cabernet showcases impressive structure, deep concentration, and elegant complexity.

VINEYARDS & VINTAGE

Nestled in the Vaca Mountain Range, vineyards here sit from 1,100 to 1,900 feet above sea level, escaping the valley's fog. The regions volcanic ash and iron-rich red soils create nutrient-poor conditions, forcing vines to struggle and produce small, intensely flavored berries. From sun-drenched slopes to varied soils and carefully selected clones, each vineyard block at Dancing Bear Ranch is farmed with intention; to elevate every bottle of this Cabernet Sauvignon.

The 2022 growing season in Napa Valley was marked by mild temperatures and steady ripening, creating ideal conditions for rich flavor development. Ongoing drought naturally controlled vine vigor and yields, leading to concentrated aromas and depth. Warm weather persisted into harvest, allowing Cabernet Sauvignon to reach peak maturity with refined tannins and a beautifully structured profile.

WINEMAKING

As each block of Dancing Bear Ranch reached optimal ripeness, it was hand-picked in the cool early hours to preserve freshness and aromatics. Gentle crushing and advanced berry sorting ensured only the finest fruit moved to fermentation – keeping lots separate throughout to capture each block's unique character while achieving ideal color, concentration, and tannin balance. The final blend was aged 22 months in carefully selected French Oak barrels (72% new), enhancing depth, richness, and polished structure.

GRAPE VARIETY

87% Cabernet Sauvignon, 8% Merlot, 5% Cabernet Franc

VINEYARDS

100% Howell Mountain

HARVEST DATES

September 1–14, 2022

WINEMAKER

Stephanie Jacobs

NOTES	
ALCOHOL	14.8%
ACIDITY	0.598g/100ml
PH	3.68
BOTTLED	August 7, 2024
AGING	100% French Oak barrels for 22 months; 72% new, 28% used.