



**2022 BOUGETZ CELLARS EMINENCE
COOMBSVILLE
CABERNET SAUVIGNON**

WINEMAKER NOTES

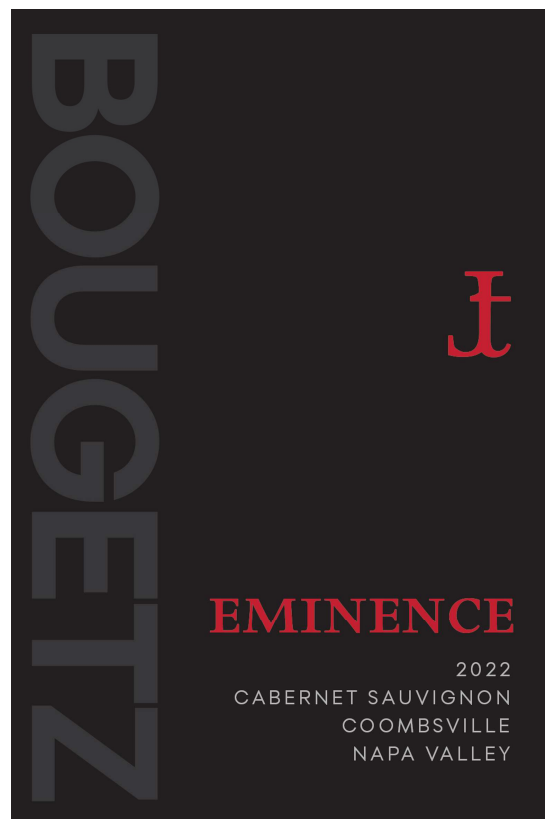
The 2022 Eminence Coombsville Cabernet Sauvignon is a blend of 96% Cabernet Sauvignon and 3% Merlot. This Cabernet is sourced from Caldwell Vineyard in the Coombsville AVA. Showing a deep ruby/purple color, with an immense power just waiting to jump from the glass. This is characteristic of the Coombsville AVA, the coolest area in Napa that still can ripen Cabernet Sauvignon. Blackberries, cassis, and a note of chocolate escape from the glass. A bit of patience on this wine, as a few years of aging will help develop the mouth-coating fresh black fruits.

HARVEST NOTES

The 2022 growing season began relatively normally, leading to an early start to the harvest. However, in late September, we faced a 10-day stretch of temperatures exceeding 100°F, which caused sugar levels in early ripening reds to spike, resulting in some lots being out of balance. Fortunately, the later-ripening lots were unaffected, ripening only about a week earlier than anticipated. Harvest took place at night of October 6th.



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Harvest date: October 6th, 2022

- Appellation: Coombsville
- Brix at harvest: 24.5
- Crush: De-stemmed, 100% whole berry
- Fermentation: 14-day ferment
- Aging: 22 months, with 75% new French oak, 25% once used
- Alcohol: 14.8%
- pH: 3.75
- TA: 6.30 g/L
- Bottled: August 2024
- Case production: 223 cases
- Winemaker: Thomas Bougetz
- Suggested retail: \$65