

VENGE 2022 FAMILY RESERVE CABERNET SAUVIGNON | Oakville, Napa Valley

A Family Tradition Since 1992

VARIETIES | 98% Cabernet Sauvignon, 2% Cabernet Franc

THE VINEYARDS | Our Family Reserve Cabernet Sauvignon was first produced in 1992 from select blocks at our original, Oakville Estate Vineyard. A homage to the pedigree and historical significance of the vineyard, this wine has come to represent the pinnacle of Cabernet production in our cellar. We have expanded our reach into several elite vineyard locations throughout the Oakville AVA, from which we hand selected 6 barrels to produce the designate, Family Reserve Cabernet Sauvignon when the vintage is ideal. Today, our reach, in vineyard selections from the AVA, ranges from the western benches to the eastern mountains where access to elite vineyards such as Detert Family, Beckstoffer, Renteria, and Oakville Ranch inform this legacy wine.

WINEMAKER'S RECORD | Our 2022 vintage of Family Reserve Cabernet Sauvignon is a showstopping example of making a small amount of wine that packs a powerful punch! This wine features a beautiful dark red and purple hue that clings to the glass. The aromatics are plush and highly perfumed with ripe black cherries, clove, cinnamon, blackberries and currants. The palate is full and expansive. There is no pocket of the mouth unfilled or escaping this wine's sumptuous composition. The flavors captured in this Cabernet wash over the front and through to the back of the palate for over two minutes past the initial impressions.

PRODUCTION Essentials | **Method** | 4-Stage *Pellenc* Destemmed, 100% Gravity Flow To Open Top French Barriques and Small, Stainless Fermenters, Slow Cellar Temp Fermentations On Skins, 100% Native Primary and Secondary Fermentation, 100% Free Run Juice, Gentle Barrel To Tank Racking | **Aging Regimen** | 24 Months, 100% New 5-Year Air-Dried French Oak, Bottled Unfiltered | **Production** | 135 Cases



VENGE 2023 ARSENAL MALBEC | Napa Valley

VARIETY | 100% Malbec

THE VINEYARDS | Stagecoach Vineyard (East Mountains), Haymaker Vineyard (Howell Mountain), Cavey Estate Vineyard (Diamond Mountain)

PURPOSE | *A winegrower is only as good as one's battery of instruments to build perfection in the glass. From the vineyard to the bottle, our Arsenal Malbec honors our limitless approach to hitting our intended target.*

Named after Sieur Malbek, who planted the grape in the Medoc in the 1700s, the Malbec grape variety is over 2,000 years old and originated in Cahors, France in the 1500s. Malbec was once one of the most widely planted grapes in France. Even today, Appellation d'Origine Contrôlée (AOC) regulations for Cahors wines require a minimum content of 70% Malbec. It's also one of the six grapes used to create red Bordeaux blends, alongside Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot and Carmenère. We are particularly fond of Malbec grown in the mountainous areas of Napa Valley, where cooler micro-climates and volcanic soils drive smaller berries and resulting concentrated depth in the wine.

WINEMAKER'S RECORD | A deep, purple hue suggests a wine of opulence and concentration drawing you into aromas of blackberries and ripe dark plums with delicate hints of violets and exotic spices. Dig a little deeper and you find nuances of dark chocolate, espresso, and fresh toasted oak. On the palate, luscious dark fruits fill the mouth with black cherries and blackberries offset by velvety tannins, and refined structure that carries the fruit to a long, satisfying finish. This wine is absolutely delicious!

PRODUCTION Essentials | **Method** | 4-Stage *Pellenc* Destemmed, 100% Gravity Flow To Stainless Steel and Open Top Fermenters, Slow Cellar Temp Fermentations On Skins, 100% Native Primary and Secondary Fermentation, 100% Free Run Juice, Gentle Barrel To Tank Racking | **Production** | 305 Cases

VENGE 2023 IGNEOUS CABERNET SAUVIGNON | Calistoga District, Napa Valley

VARIETY | Cabernet Sauvignon

THE VINEYARDS | Venge's Bone Ash Vineyard Block 2, Calistoga Estate, Hewitt Estate Vineyard, Calistoga Cavey Vineyard's Diamond Mountain Estate, Calistoga, Kenefick Ranch Estate Vineyard, Calistoga

PURPOSE | *Born from fire and magmatic rock, Igneous Cabernet Sauvignon pays homage to the volcanic nature of the Calistoga Growing District. Situated at the gateway of the Napa River headwaters and the alluvial base of Mount Saint Helena, we find magmatic forces that jettison healing hot springs, mineral rich soils, and a slightly warmer than average growing environment. Ideal conditions for producing perfection in the glass!*

WINEMAKER'S RECORD | This is the third vintage of this wine as we lean into the production of our Calistoga District Cabernet Sauvignon. We chose to highlight our home district due to its distinct variation in soil topography (from gravelly bed, to benchland tufa, to mountain volcanics) and growing climate, at 15 degrees warmer on average than the southernmost Carneros District. This is a heartier, more moderately tannic style of wine due to the heavy influence of Diamond Mountain in this wine. Fans of old-school producers such as Diamond Creek Vineyard and Reverie will enjoy that style influence which forms the base of this wine. The bottom layer is complimented by the softening and ripening effects in the mid-layers we enjoy from our Bone Ash Vineyard Block 2 and Kenefick Ranch Vineyard. Finally, the acid and vibrancy we get from the gravelly soils from Larkmead Block LC9 round out the top edges quite nicely, achieving a distinct harmony among all the parts. What a wonderful addition to our allocated lineup!

This wine begins with wonderful purple color and aromatics that fall within the black fruit spectrum. Blackberry preserve and currant syrup fill the senses and pique curiosity. As this wine opens up, the background notes of sweet vanillin and earth come forth. The palate is firm and polished with a wonderful glide from start to finish. Boy this wine has some power! Cassis, anise, dried currant, blackberry and black cherry are all intertwined. The acid and tannins are perfectly balanced, creating a savory texture that causes a desire for more. Delicious!

PRODUCTION ESSENTIALS | **Method** | Hand Picked and Destemmed Via *Pellenc* Sorting System, 100% Gravity Flow to Concrete Diamond and Open Top Fermenters, Utilizing 100% Native Yeast Primary and Secondary Fermentations Over 18 Days with Extended Macerations of 21-28 days, Diaphragm Air Pumps (Forced Air Pressure)—*Bulldogging*—and Transfers Via Gravity Only, Gentle Barrel-To-Tank Racking. Bottled unfiltered | **Aging Regimen** | 85% New French Oak, 15% Used | **Production** | 394 Cases

