



S I N E G A L
E S T A T E

2022 CABERNET SAUVIGNON NAPA VALLEY

CÉPAGE:

83% Cabernet Sauvignon
6% Petite Verdot
4% Cabernet Franc
4% Merlot
3% Malbec

FERMENTATION:

Fermented in custom stainless steel tanks w/ auto pump overs to control temperature and extraction.

BARREL COMPOSITION:

Aged 20 months in 75% New French Oak Barrels

TASTING NOTES:

The 2022 Sinegal Cabernet Sauvignon offers a compelling nose of cocoa, sweet tobacco, dark cherry, accented by subtle hints of licorice and fresh leather. On the palate, firm, structured tannins support a core of concentrated red fruit layered with notes of black tea, mocha, and plum. This wine is powerful and poised, showcasing the richness and depth characteristic of Napa Valley while maintaining balance and finesse through its elegant finish.

VINTAGE NOTES:

The 2022 vintage began with ideal spring and summer weather, followed by September heat spikes and late-season rains that split harvest in two. Despite drought and extreme conditions reducing yields, red varieties showed exceptional concentration and structure, while whites and rosés benefited from the early season's balance and freshness. Challenging conditions ultimately produced a distinctive, premium vintage.

