

2022 SEVEN APART BASALT

CABERNET SAUVIGNON

262 CASES HANDCRAFTED BY WINEMAKER ANDY ERICKSON

VINEYARD

Produced from the exceptional Stags Ridge Vineyard, perched at 1,475 feet on Atlas Peak, the 2022 growing season will be remembered as one of Napa Valley's most remarkable. Yet another dry winter, combined with spring frost and generous summer heat, the conditions naturally created smaller berries and lower yields, as well as fruit ripening sooner than typical years. This allowed for great terroirs to shine and prove they can handle complex and challenging situations and still produce exceptional wines.

AGING

Approachable upon release.
Recommend decanting for one hour.
Cellaring 5-8 years will reward with a slightly developed bottle bouquet.
Can age 25+ years.



TASTING NOTES

Visually, this wine is an intense mahogany color. With superb, well-focused aromas of red currant, plum, hints of baking spice, cigar box, dark cocoa, white pepper, and menthol. A generous palate greets with soft tannins that give way to a richly dense, well structured midpalate with a pleasing finish rife with flavors of plum skin, white strawberries, and cocoa.

WINE MAKING

100% Cabernet Sauvignon, 72% New French Oak, unfined and unfiltered. The fruit was hand-harvested at night between September 26 and October 4 to ensure it arrived cold, minimizing oxidation. The grapes were slowly fermented at cooler temperatures to help preserve aromas.

Once the initial fermentation was complete, the wine was transferred into French oak barrels where Malolactic fermentation takes place to soften and stabilize the wine. The wine is then racked off its lees and aged for 18 months in barrels before being bottled.

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