

2022 SEVEN APART EXPEDITION

CABERNET SAUVIGNON

740 CASES HANDCRAFTED BY ANDY ERICKSON

VINEYARD

The 2022 growing season will remain a memorable one in Napa Valley. Yet another dry winter, combined with spring frost and extreme summer heat, the conditions naturally created smaller berries and lower yields, as well as fruit to ripen sooner than typical years. This allowed for great terroirs to shine and prove they can handle complex and challenging situations.

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

The 2022 Seven Apart Expedition once again delivers great Napa Valley Cabernet Sauvignon characteristics. Visually, it has a rich, deep red color with a violet hue on the brim of the glass. The wine has intense aromas of ripe black cherries, summer strawberries, milk chocolate, fresh plum skin, hints of toasted fennel seed, and graphite. On the palate, the wine greets you with soft, lush tannins combined with well-balanced acidity. The midpalate offers opulent body with soft, firm tannins that render a generous, lasting finish with flavors of well-integrated oak, cocoa nib, vanilla, black licorice, bay leaf, and black currant.

WINE MAKING

94% Cabernet Sauvignon, 3 % Cabernet Franc, 3% Petit Verdot, and 74% New French Oak. The grapes are hand harvested at night to ensure that the grapes come in cold in order to minimize oxidation. The grapes are slowly fermented at cooler temperatures to help preserve aromas. Once the initial fermentation is complete, the wine is transferred to 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 bottling.

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