



2022 CABERNET SAUVIGNON TASTING NOTES

Grand Opening Wines is pleased to present our 2022 Napa Valley Cabernet Sauvignon. This bold and elegant beauty is 94% Cabernet Sauvignon with grapes hailing from the esteemed A2 Vineyard in Rutherford and the Double Down Vineyard in Spring Mountain. The remaining 6% comes from predominantly Petit Verdot with splashes of Malbec, Cabernet Franc, and Merlot. The result is a magnificent wine full of flavor and complexity, but delivered with a smooth finish. Our Cabernet was aged for 21 months in 100% French Oak, 83% new. This Napa Valley Cabernet Sauvignon has a 14.44% alcohol level.

TASTING NOTES

The 2022 Cabernet is cozy and invigorating, like a fireside hug from your beloved. Aromas of tart cherry, aged vanilla, cloves, black pepper, and cedar fill the air. As it opens up, you may smell boysenberry, smoke, and dried rose. Upon your first sip, tastes of darker fruits black cherry, plum, blackberry and licorice fill the palate. Additional flavors of oak, dark chocolate, and graham cracker round out a smooth finish.

FOOD PAIRINGS

Grand Opening Cabernet Sauvignon is full bodied with high tannin levels. It is best paired with rich, flavorful foods that match its grandeur. Likely pairings include lamb lollipops, mushroom ravioli, duck breast, pasta bolognese, a New York strip, or a creamy risotto.

RODGERS CREEK VINEYARD

The A2 Vineyard is one of the most historic and coveted properties in the world - originally owned and planted by Thomas Rutherford in 1895. It was purchased by Beckstoffer Vineyards in 1988. This brings the legendary "Rutherford Dust" to our Cabernet – powdery tannins that provide notes of cocoa, earth, and herbs. Double Down Vineyard adds a mountain flair with the only water being provided by Mother Nature herself during the rainy season. The combination of elevation and stress on the vines consistently produces smaller fruit with thick, flavorful skins.

2022 VINTAGE

A chilly and dry winter gave way to warmer spring temperatures which brought an early budbreak. The early start to the vintage delivered elegant structure and luxurious tannins, while late season warm temperatures unleashed fruit-forward opulence. 2022 will surely be a vintage to remember and enjoy.