

MARK HEROLD WINES



2022 HEROLD "OAKVILLE" CABERNET SAUVIGNON

OAKVILLE RANCH, NAPA VALLEY

TASTING NOTES

The 2022 Oakville Ranch vintage reveals an exotic tapestry of aromas showing ripe blackberries, plums, black currants, graphite, crushed rock and dark cherries. A thread of violets, black cardamom and mocha adds further depth, and emerge with aeration. On the palate, this wine is both powerful and elegant, offering up lush layers of black/purple fruits offset by finely grained tannins that finishes with a resounding echoing length. Given the terroir's unique character, this wine will age nicely over the next 12 to 15 years.

VINTAGE NOTES

Known for being one of the more unique vintages in recent history, the climate variability during the fall of 2022 encouraged our teams to work diligently to become as adaptable as possible to overcome the pivots Mother Nature sent our way. We were pleased with the end result: remarkable acidity and freshness that brought out the flavors and textures distinctive of each appellation. Wines from this vintage exhibit excellent structure, deep red colors, luxurious tannins and exquisite fruit-forward aromatics.

APPELLATION
OAKVILLE, NAPA VALLEY

VINEYARD
OAKVILLE RANCH

VARIETAL
CABERNET SAUVIGNON

AGING
20 MONTHS,
80% NEW FRENCH OAK

ALCOHOL
15.5%

PRODUCTION
180 CASES

RELEASE DATE
FEBRUARY 2024

SUGGESTED RETAIL PRICE
\$225

"The 2022 Cabernet Sauvignon (Oakville), from Oakville Ranch, is the most vibrant wine in this range. Dark red cherry, plum, licorice, espresso and blood orange fill out the layers. There's a bit more mid-palate juiciness and overall pliancy than the other Cabernets in the lineup, illustrating the immense variability in this vintage." **92 PTS** –*Antonio Galloni*

