



Located on the historic Silverado Trail in Napa Valley's Oak Knoll District, Black Stallion Estate Winery pays homage to the rich history of the 32-acre estate which was once home to the Silverado Equestrian Center. The property was purchased in 2010 by the Indelicato family, a fourth-generation family-owned company founded in 1924. Sourcing from some of the most prestigious vineyards, the winery is committed to making only the most expressive wines.

TASTING NOTES

The 2022 Bucephalus brings abundant aromas of cassis, sandalwood, and clove. It boasts luxurious layers of blackberry, dark cherry, and maple syrup. The harmonious integration of French oak creates a finely balanced marriage between tannin and acid, providing the structure of this intensely rich wine.

GROWING SEASON

The 2022 growing season in Napa Valley and Sonoma County saw a remarkably mild start, with budbreak commencing in March, robust shoot growth, and the promise of average crop yields ahead of veraison in mid-July. Despite occasional summer heat spikes, proactive vineyard management successfully mitigated negative impacts. Harvest began in mid-August, delivering grapes with excellent balanced acidity and freshness. However, in early September, a record-breaking heatwave accelerated ripening in most varieties, leading to an early and compact harvest.

VINEYARD

The Syrah and Malbec in this blend come from our estate vineyard at Black Stallion within the Oak Knoll District of Napa Valley. Oak Knoll is a unique AVA, as it is just north enough in the valley to fully ripen more robust and full-bodied red varietals while still being cool enough for a long growing season, allowing these varietals to fully mature. Cabernet Sauvignon grapes from Mount Veeder, Howell Mountain, and Yountville form the base of the wine, increasing structure, aromatics, and concentration.

WINEMAKING

The grapes for this blend were handpicked in the early morning coolness, hours before the heat of the sun could warm the fruit. The berries were then destemmed, crushed, and subjected to a three-day cold-soak in both open and closed top small stainless-steel tanks, allowing for an enhanced color and aromatic complexity. After soaking, the must was allowed to warm and was inoculated with yeast to begin fermentation. Gentle pump overs were done during the primary stages of fermentation three times a day until the wine dried. Once the wine was dry, it was drained and pressed, before a portion was aged for approximately 18 months in 91% new French oak barrels. The wine was then racked to tank unfinned and crossflow filtered for bottling.

VINTAGE: 2022

VARIETAL COMPOSITION: 71% Cabernet Sauvignon, 18% Malbec, 9% Syrah, 2% Petite Verdot

APPELLATION: 40% Oak Knoll District of Napa Valley, 31% Howell Mountain, 27% Mt. Veeder, 2% Yountville, 0.1% Napa Valley

BARREL AGING: 20 months in French oak barrels (91% new)

RS: 0.09g/100ml • PH: 3.70g • TOTAL ACID: 0.59 g/100ml • ALCOHOL BY VOL: 15.0%



2022 BUCEPHALUS NAPA VALLEY

RED WINE BLEND

