

NOBLE VINES 337

2022 Cabernet Sauvignon

Our vine stocks are called “noble” because they’ve proven their quality over centuries. Today, these superior stocks are identified by number and represented on our bottles, symbolizing our ongoing commitment to pour good into every occasion

THE STORY

Cabernet Sauvignon 337 vine stock originated in Bordeaux, France. With its rich, dark fruit flavors and fine tannins, Noble Vines Cabernet Sauvignon 337 displays the traits that earned the 337 stock its famous reputation.

VINTAGE

The 2022 season was ideal for producing high quality, elegant wines that are dark in color and balanced in structure. Fruit development, from bud break through berry set, progressed at a moderate pace, allowing the resulting fruit to be packed with brilliant, complex, and concentrated flavors.

WINEMAKING

Grapes were harvested in the cool of the night and delivered to the winery to be destemmed into fermentation tanks. Our winemaker balances proper extraction with a healthy fermentation. Once the wine is made, a portion is aged on a blend of French and American oak while another portion is maintained in stainless steel to provide the blending options that allow the winemaker to craft this bold and structured Cabernet.

SUSTAINABILITY

Noble Vines produces quality, award-winning wines our consumers love and can also feel good about drinking. For the 2022 vintage, our 337 Cabernet Sauvignon is Certified California Sustainable Wine, with at least 85% grapes sourced from Certified Sustainable Vineyards in Lodi, California, and then bottled at our Certified California Sustainable Winery in Manteca.

TASTING NOTES

This dark and dense Cabernet Sauvignon fills the senses with aromas of black cherry, blackberry, and violets. Bold tannins and balanced acidity allow the flavors of black fruit compote, clove and spice to come through with a generous finish. Serve this wine with braised short ribs, a juicy grilled steak, or fresh root veggies.



TECHNICAL DATA

Appellation: Lodi, California

Alcohol: 14.5%

Barrel Aging: Portions of the blend aged for ~ 6 months on a combination of both French and American oak.

Total Acid: 0.57g/100ml

Residual Sugar: 0.55g/100ml

Final pH: 3.71

