



CABERNET SAUVIGNON 2022 CLONE 4

RUTHERFORD NAPA VALLEY

Rooted in the Napa Valley and driven by an obsession with terroir, Bell Wine Cellars crafts limited-edition wines that reflect place, varietal and vineyard clone with elegance and balance. Founded by visionary winemaker Anthony Bell in 1991, the winery has grown through deliberate partnerships while staying true to its artisanal ethos.

VARIETAL

Cabernet Sauvignon, 100%, Clone 4

SOURCE

Beckstoffer Georges III Vineyard, Rutherford

AGING

21 months, 100% French Oak, 100% new

VINEYARD

Clone 4 was sourced from historic BV #3, now called Beckstoffer Georges III and come from clones tied to To Kalon Vineyard. When grown in a prime region like Rutherford, Clone 4 displays classic characteristics of cabernet, nuanced by the Rutherford Dust for an elegant and true-to-type Cabernet Sauvignon.

VINIFICATION

The grapes were hand-harvested and gently crushed to preserve whole fruit. Separated from the press wines, the finished wine was made entirely from free-run wine. Following fermentation and barreled malolactic fermentation, it was aged in 100% new French oak barrels for 21 months. This wine was racked only twice, preserving the fruit while naturally clarifying the wine and softening the tannins. With no fining or additional treatment, the wine received bottle aging an additional 9 months prior to release.

VINTAGE NOTES

The 2022 vintage was shaped by drought, extreme heat, and uneven growing conditions across vineyards. A Labor Day heatwave reduced yields, but later cooler weather helped balance ripening for some sites. Overall, careful vineyard management and timing were key to achieving quality despite the challenges.

TASTING NOTES

This wine shows deep crimson color with aromas of violet, cassis, dark fruit, and subtle herbal notes associated with Clone 4. The supple palate of dark and red fruits, dark chocolate, sage, and complex subtlety is complemented by ethereal, almost weightless tannins and a long, elegant finish.



PAIRING SUGGESTIONS

Rich dishes like prime beef

TECH INFORMATION

ALC. 14.9%	pH 3.66
TOTAL ACID 0.61 gm/100ml	
HARVEST SUGAR 26.7° Brix	
PRODUCTION 250 cases	