



CABERNET SAUVIGNON 2022 CLONE 7

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 7

AGING

21 months, 100% French Oak, 67% new

VINEYARD

Clone 7, also known as the Concannon clone, a long-time stalwart of California Cabernet production, displays good fruit strength, varietal herbal character and good yields. This blend sources fruit from two vineyards: a 100-year family dry-farmed site in St. Helena near the Silverado Trail, and the Beckstoffer Georges III Vineyard in Rutherford. Together, these two vineyards bring the breadth and red fruits of St. Helena and the dark-fruited eastern Rutherford bench fruit into a harmonious whole.

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% French oak (67% new) for 21 months. This wine was racked minimally, 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

The inky color in the glass draws you in with aromas of blue fruits, floral hints/potpourri, berry compote and faint hint of forest floor. The palate delivers blue fruits, floral cues, freshly-milled oak and chaparral herbal notes. With ethereal and subtle complexity, this wine displays a long finish, with great balance, density, and firm but supple tannins.



PAIRING SUGGESTIONS

Grilled meats and savory dishes.

TECH INFORMATION

ALC. 14.9%	pH 3.62
TOTAL ACID 0.58 gm/100ml	
HARVEST SUGAR 25.3° Brix	
PRODUCTION 235 cases	