



# CABERNET SAUVIGNON 2022 CLONE 169

## MT. VEEDER, 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 169

### AGING

21 months, 100% New French Oak

### SOURCE

Longtable Vineyard, Mt. Veeder AVA

### VINEYARD

The grapes are sourced from the Longtable Vineyard on Mt. Veeder, nestled deep in the Mayacamas Range that borders the west side of Napa Valley. This clone is known for its small berries and moderate yield. The wines it produces are typically dense and complex, with a subtle dark berry and almost ethereal character.

### VINIFICATION

The grapes are hand-harvested and gently crushed to retain whole berries. Grape extraction was done with gentle cap irrigations, and occasional punch-downs. The grapes were drained and pressed at dryness with free-run and press wines kept separate. Following fermentation and barreled malolactic fermentation, it was aged in 40% new French oak barrels for 20 months and racked twice to naturally clarify the wine and soften the tannins. With no fining, and only light filtration, the wine was bottled and received bottle aging for about 12 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

Aromas of wild mountain berries and bramble proclaim this to be a classic mountain Cabernet, while hints of pine, sweet leather, vanilla, and Christmas spice add layers to the earthy, complex nose. Dark fruit blankets the palate, while the structured but supple mountain tannins support the finish, indicating the great capacity of this wine to age. While this wine will certainly benefit from more time in bottle, it should respond well to 30 minutes in a decanter if enjoyed soon.



### PAIRING SUGGESTIONS

Steak, lamb, or hearty pasta.

### TECH INFORMATION

|                                    |                   |
|------------------------------------|-------------------|
| <b>ALC.</b><br>14.9%               | <b>pH</b><br>3.62 |
| <b>TOTAL ACID</b><br>0.53 gm/100ml |                   |
| <b>HARVEST SUGAR</b><br>26.7° Brix |                   |
| <b>PRODUCTION</b><br>170 cases     |                   |