2022
CABERNET SAUVIGNON
SONOMA COUNTY

Michel-Schlumberger
2022 Sonoma County Cabernet Sauvignon

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Varietal Composition:
85% Cabernet Sauvignon, 10% Merlot, 5% Petit Verdot

The Vineyard:
This Cabernet Sauvignon is made from a blend of the finest blocks of Sonoma County's hillside and mountain vineyards.

Fermentation:
The grapes were crushed into small fermenters. After cold-soaking for two days to extract rich color, the must fermented on the skins for two weeks to obtain a richly extracted wine.

Cooperage/Aging:
The wine was aged for 24 months in French oak barrels (30% new).

Sensory Notes:
Color: Deep ruby
Aromas: Rich aromas of blackberry, plum, and peppery spice
Palate: Concentrated flavors of dark fruit, richly structured with a long finish

Bottling Date: February 19th, 2025

Cases Produced: 830

Final Technical Information:
pH: 3.59 TA: 0.60 g/100ml Alc: 14.9%