Clos du Val Cabernet Sauvignon, Napa Valley AVA 2022

CDV0502022

Clos du Val

— California, USA

Concentrated yet balanced Cabernet from one of the valley's great pioneers.

2021 Vintage

Decanter World Wine Awards Silver 2024

Production

Carmel, Olaf and the winemaking team regard and use Chteau Pontet-Canet and Chteau Lynch-Bages as benchmarks for blending. The 2022 growing season began with below-average rainfall and mild temperatures throughout spring and summer. A significant heat wave hit Napa Valley in early September, followed by a few days of refreshing rainfall that quickly replenished our vines. The fruit was able to slowly mature into late October, producing elegant wines with soft tannins and rich, concentrated flavours.The wine is made from 77% Cabernet Sauvignon, 12% Merlot, 5% Malbec, 4% Cabernet Franc, 2% Petit Verdot. The vines for this predominantly Cabernet Sauvignon blend are over 30 years old and grow in gravelly clay loam. Fermented in stainless steel tanks with 2 pump overs daily. The wine is aged for 12 months in 30% new French Oak.

Tasting note

The 2022 show a return to the more elegant styles of the past from Clos du Val, it is clearly Californian with a core of bright fruit but has a satisfying restrained contrast that shows the estates homage to Bordeaux. The colour is a deep garnet and the wine has aromas of black fruits, cedar wood and leather. The palate is rich and complex with supple blackcurrant fruits and more complex characters of wood spice and graphite pencil and pencil shavings. The texture is focused with well structured tannins and great acidity. A wine that drinks brilliantly now and will age well for the next decade.

Food Match

Slam in the lamb! Alternatively medium rare porterhouse, red wine and bone marrow sauce. Then a really great classic cheese platter.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Napa Valley

Grape Varieties:
Cabernet Sauvignon 77%, Merlot 12%, Malbec 5%

Suitable for:
Vegan

Bottle Barcode:
081761042122