

OUTLOT OAK KNOLL CABERNET SAUVIGNON 2022

Oak Knoll, Napa Valley

OUTLOT
WINES



TASTING NOTES: A brilliant plum hue in the glass. The nose opens on blackberry and cassis, accented by hints of nicoise olives, black pepper, menthol and tilled earth. The medium-bodied palate offers dense black fruit, well-integrated tannins and a touch of minerality on the finish. A supremely food-friendly wine.

VITICULTURE: Grapes for this wine came from the Oak Knoll District AVA, located on the mid-valley floor. This area is known for its proximity to the San Pablo Bay, resulting in cooler temperatures when compared to the rest of the valley.

The 2022 harvest proved challenging but rewarding, with abundant heat spikes over the summer. This temperature pattern or lack thereof made it a challenge for winemakers to call for the vineyards to be picked and fermented. However, the warm weather contributed to the wine's roundness and development on the palate.

VINIFICATION: After undergoing traditional fermentation methods, the Outlot Oak Knoll Cabernet Sauvignon was aged for 14 months in 100% oak, predominantly French.

STORY: Outlot – a plot of undeveloped land with boundless potential. Outlots around the country have been successfully converted to a number of uses – community gardens, sustainable energy sources and wildlife habitats among them. The very idea of boundless potential leads us to think of ways to create something exceptional.

That idea of exceptional led to our Oak Knoll vineyards, found in the fertile and picturesque Napa Valley. From those possibilities comes a wine that leads with abundant dark fruit and finishes with supple structure that embodies the depth and richness of Napa Valley. Potential – realized.

PRODUCER: Outlot Wines

REGION: Oak Knoll, Napa Valley, California

GRAPE(S): 95% Cabernet Sauvignon, 5% Petite Sirah

ALCOHOL: 14.2%

TOTAL ACIDITY: 6.4 G/L

RESIDUAL SUGAR: 0.5 G/L

pH: 3.67