

2022 CABERNET FRANC

90% Cabernet Franc
6% Cabernet Sauvignon
4% Merlot



TASTING NOTES

With a deep, brooding nose of violet flowers, new leather, cocoa powder, graphite and black cherries that continues to expand with each passing moment, the 2022 Ehlers Estate Cabernet Franc is decidedly serious from the start. Surprisingly firm, mineral-spiked tannins spread quickly evenly across the palate, the flavors coming in building waves of kirsch cherry, bergamot tea, pomegranate and baking chocolate, even citrus marmalade and crushed rocks peek out through the finish. Focused and polished, powerful character is quieted against a supple texture that coats and persists, creating a dynamic tension, gently but assertively pulling the wine in all directions. This really is a case study in exactly what makes Cabernet Franc such a fascinating variety in the right locations.

VINTAGE

2022 was a year that was full of bright, sunny days that California is so famous for. An abundant, early winter rains recharged our reservoirs and collective spirits, giving way to a temperate, verdant spring bursting with life. Early bud break was followed by a warm, dry summer and a particularly toasty September that kicked off the harvest into high gear. As is so often the case, the feeling of a blue-sky summer is captured in the wines it produced. Open and delicious, the 2022 vintage is one to please both immediate and distant enjoyment alike.

21 months Barrel Aging
65% new French Oak



14 days fermented in
Stainless Steel Tank



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2022 PORTRAIT

66% Cabernet Sauvignon

16.4% Cabernet Franc

16.3% Merlot

1.3% Petit Verdot



TASTING NOTES

The 2022 Portrait has an exhilarating nose, starting with bursts of warm blackberry crumble with fresh cream on top, followed by waves of baking spice, mint sage and crushed rocks. Finely textured tannins underpin vivid flavors of blueberries, crushed plums and wet river stone that wash across the palate, while a cool, pulsating thread of acid lifts and electrifies the experience throughout the entire, impressive length of the finish. In all dimensions the wine vacillates with intensity between the elements, creating a wonderful sensation of energy and tension. Really quite an exciting personality.

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2022 NAPA VALLEY CABERNET SAUVIGNON

80% Cabernet Sauvignon
20% Merlot



TASTING NOTES

Harvest Dates: September 8-October 1, 2022

Bottling: July 17th, 2024

VINTAGE

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Élevage: 20 months in 69%
new French Oak



Average 14 days in
Stainless Steel Tank



The 2022 Napa Valley Cabernet Sauvignon has an engaging nose of juicy red pluots, new leather, cigar box and lilacs, with hints of incense, red brick and crushed plum offers surprising freshness for a warm vintage. A mix of berries is present that brings to mind an image of foraging along a New England coastline. The flavors initially align with the darker side of the aromas but tend towards mulberry and ginger snaps. Silky in texture and sporting chalky electric tannins that bounce around the palate, an insistent acidity that builds throughout the length most informs the finish as decidedly fresh and mouth-watering.

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2022 1886

88% Cabernet Sauvignon

12% Merlot



Decadent in profile, black licorice, violets, sweet olive tapenade, and blueberry muffin can be detected even at a distance. Up-close these elements are intensified and deepened, with an added mineral dimension of pulverized rock and wet concrete.

Soft, sweet tannins are layered like icing on a core of what are initially dark, ripe fruits that extend into the upper-middle register of cocktail cherries and English tea. Minute, savory inflections of soy sauce and mushroom salt can be found with further inspection.

The acidity is received more as bright and persistent flavors of fresh cherry pie and dried orange peel, than as distinct and separate, coming in neat waves of mouth-watering sensations. It is both powerful and gentle, bottom-heavy and high-toned, silky and firm; this is Napa at its most refined, emulating the scope and scale that is sometimes possible.

Élevage: 21 months in 60%
new French Oak



Harvest Dates:
September 10-28, 2022

Average 18 days fermented
in Stainless Steel Tank



Bottling Date:
August 15th, 2024

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2023 SYLVIANE ESTATE BLANC

87% Sauvignon Blanc

13% Sémillon

TASTING NOTES

Wonderfully perfumed with citrus blossoms in jasmine green tea, fresh oysters and sea spray. The demeanor is delicate but serious. In the mouth it is at first deceptively soft with a mineral-inflected acidity but then gains momentum, unfolding like scaffolding into a fine, saline structure layered with flavors of stone fruits, Bosc pear and lemon zest. The seemingly never-ending finish is saline, firm and still expanding, with suggestions of beeswax and lemon chiffon. If there exists a space between refinement and fun, this is it.

Fermentation: 50% concrete
egg, 40% neutral & 10% new
French Oak



Harvest Dates: August 31st -
September 14th, 2023

Bottling: December 17th, 2024



Élevage: 14 months on
less in 90% neutral, 10%
new French Oak



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