



## CONTINUUM 2022

*Sage Mountain Vineyard*

45% Cabernet Sauvignon, 43% Cabernet Franc, 8% Petit Verdot, 4% Merlot

**VINTAGE NOTES** - 2022 tells a story of subtle drama of the seasons- and at times not so subtle- a rollercoaster, if you will. The first rain event of the water year heralded exciting times, recording 12 inches in a 24-hour period- more rainfall than the entirety of the prior vintage. Warm and dry weather held, with very little rain, from January to April, leading to 50% budbreak March 21st, a week earlier than estate average. More eventful times were yet ahead with lightning and hail storms in April and May that left a charge and freshness in the air, though thankfully little damage to the vines. June and September saw a smattering of quick rain events, bringing total rainfall to 24 inches for the growing season. A moderate summer concluded with a grand finale of the classic Labor Day heat wave arriving with extra force, just in advance of the beginning of harvest. Harvest began September 9th and was completed on September 23rd.

**WINEGROWING** - Continuum is estate-grown on our Sage Mountain Vineyard. It's location, high on Pritchard Hill along the eastern ridge above Oakville, overlooks Napa Valley and the San Francisco Bay. The rocky, volcanic soils of the site focus the vine's energy, keeping yields low and producing fruit of depth and complexity. The Sage Mountain Vineyard grapevines average 20 years in age, with 38 acres planted between 1991 and 1996 and additional plantings in 2004, and in 2010. In total, the vineyard is comprised of 42 distinct vineyard blocks. Cabernet Sauvignon, Cabernet Franc, Petit Verdot, and Merlot are grown from 1300 to 1600 feet in elevation on western and southern facing aspects with slight northern and eastern slopes in places. Our elevation and slopes moderate our temperatures. The diverse plantings on our volcanic soils are the essence of the complexity of Continuum.

**PRODUCTION** - Continuum is 100% estate grown, produced and bottled. All fruit is selectively hand-harvested at night when temperatures are at their coolest to protect the integrity of the fruit and retain more nuance. The fruit is sorted before and after gentle de-stemming, then gravity fed into French oak and concrete tanks. A three-day cold soak is followed by fermentation, receiving three to four pumpovers daily, and *délestage* two to three times in total during the most active period. The wine remains on skins in tank for 18 to 28 days. All lots are then drained, basket-pressed, and transferred to barrel with lees for malolactic fermentation and aging. 2022 Continuum spent 21 months in barrel *sur lie* with 58 percent of the wine aged in new French oak barrels, 39 percent in neutral oak and 3 percent of the blend in concrete amphora. Each vineyard lot was tasted and carefully considered many times to assemble the 2022 blend. The wine clarified slowly and settled naturally in our cold barrel room, where it flourished and blossomed on the lees, imbuing freshness, layers and energy. Continuum is racked sparingly and bottled without fining or filtration.

**TASTING NOTES** - Aromatically effusive, 2022 Continuum is a seductive wine with an upright and regal core. Elegantly interwoven notes of black plum, black cherry, cacao, forest floor and tobacco leaf mingle with our sage mountain garrigue and volcanic minerality. Energetic and expressive 2022 Continuum is a harmoniously integrated wine with structural complexity wrapped in a velvet robe.

**DECANTING** - For the fullest sensory experience we encourage decanting to allow the wine to breathe before serving. Decanting awakens the wine's more purely fragrant expression and enhances the suppleness of the palate. Continuum is accessible and enjoyable upon release; however extended aging will be richly rewarded.

# CONTINUUM