







2022 TRAILSIDE CABERNET SAUVIGNON

RUTHERFORD, NAPA VALLEY

Bold New Steps in Rutherford

Trailside Vineyard is a single-vineyard Rutherford Cabernet Sauvignon conceived by two of the industry's most experienced and well-known professionals, Carlton McCoy Jr. MS, and Jeremy Seysses of Domaine Dujac. With the first release of the 2022 vintage, the duo crafted a profound single-vineyard wine made in a terroir-driven, ageworthy style that is an homage to Napa Valley's glory days of the 1960s and 1970s, which they both adore.

Vineyard Source

Trailside Vineyard is a historical site in Rutherford—once called Wildwood Ranch—that was once a source for Spring Mountain Vineyard's and Heitz Cellar's Napa Valley Cabernet Sauvignon in the 1970s and 1980s. Located on Rutherford's east side, it is north of Beckstoffer's Georges III. Trailside Vineyard Cabernet Sauvignon is a blend of the seven *climats* within this vineyard, whereas Heitz Trailside is sourced from a single gravelly plot along the Rutherford bench.

Élevage

Trailside is farmed, harvested, and fermented according to each *climat's* individual soil type. Fermentations began with a traditional *pied de cuve* starter, and the wine was aged in a vast array of vessels, from *barrique to foudre*. In classic Domaine Dujac style—Winemaker Jeremy Seysses had the idea to incorporate whole clusters and a submerged cap in the fermentation—a calculated risk that defies convention in the Napa Valley.

Tasting Notes

This wine showcases so many facets of Cabernet Sauvignon's aromatic expression: high-toned strawberry and plum complement subtle cedar and cocoa aromas. The wine is lifted, but anchored by a rich midpalate filled with pleasure, before moving on with seamless tannins. Fresh and harmonious, it will evolve for decades in the cellar.

2022 Harvest Notes

2022 was a fantastic vintage for the Trailside team. This wine was harvested prior to the September 2022 heat event in Napa Valley.

Technical Characteristics

VARIETAL COMPOSITION

100% Cabernet Sauvignon

FERMENTATION

Pied De Cuve (100% ambient yeast starter)

AGING REGIMEN 70% 500L New Oak

10% 228L New Oak 20% 500L Neutral Oak

AVA

Rutherford, Napa Valley

ALCOHOL

13.1%

CASES PRODUCED

1,400

EELEASE DATE

February 2025

SRP

\$225