



WANDERING CELLARS

LIMITED RELEASE HANDCRAFTED WINES



2022 Début

Harvest International 2024 SILVER American Fine Wine Competition SILVER

Release Date Fall 2024

Vineyard Location Lake County – Big Valley, California

Varietal Composition 72% Cabernet Franc 28% Merlot

Viniculture Alcohol = 15%
pH = 3.85
TA = 5.2

Winemakers' notes Our 2022 Début is a Cabernet Franc-dominant red wine blended to highlight the best of two Bordeaux varietals and showcase the rich elegance of two signature Northern California vineyards.

The Cabernet Franc grapes were chosen from the Steele Vineyard, while the blended Merlot was grown in the Hanson Ridge Vineyard north of Napa in Lake County. Each vineyard is expertly farmed using sustainable farming practices.

The grapes were fermented separately in small lots at cool temperatures. This cooler method creates a longer fermentation that accentuates the fruit flavors while adding complexity. To avoid the extraction of harsh tannins, no pumps were used until after the wine was pressed off the skins. The bins were hand-punched daily and gently stirred.

Harvest Date: 9/28/2022 Cabernet Franc, Merlot 10/12/2022.

Cases produced: 168

Bottled May 15th, 2024

Tasting Notes

This 2022 Debut from Wandering Cellars is a bold and vibrant wine that beautifully melds the red fruit, herbal, and spice aromas. The palate is greeted with dark cherries, cocoa, and a hint of red apple peel, leading to a wine that is broad, mouth-filling, and elegantly structured. Silky tannins provide a refined texture, while the wine maintains focus from the initial sip to its long, lingering finish. With a perfect balance of freshness and acidity, this wine promises to age gracefully over the next decade, though it can be thoroughly enjoyed now. For the best experience, we recommend decanting before serving.

