

TOOTH=NAIL

2022 Tooth & Nail Cabernet Sauvignon

WINEMAKING

The grapes were harvested over a period from September 12 through October 9, 2022. After destemming the clusters, Director of Winemaking Jeremy Leffert and his team fermented the fruit in a combination of 10-ton stainless steel tanks, four-ton concrete fermenters and large oak tanks. After seven to 10 days of warm extraction, the new wine was pressed off the skins and into stainless steel tanks to finish fermentation, a maneuver designed to maintain a pure tannin profile while avoiding any uptake of phenolic astringency. After fermentation, the individual lots were aged in French oak barrels (25% new oak) for 10 months prior to final blending with small complements of Petit Verdot and Malbec to flesh out the mouthfeel. The wine was bottled unfinned and unfiltered. The resulting wine has the verve, tenacity and vibrancy that you have come to love and expect from Paso Robles Cabernet Sauvignon.

TASTING NOTES

The 2022 Cabernet Sauvignon bursts from the glass with aromas of plum, black cherry, sandalwood and tobacco leaf. A luscious mouthfeel delivers velvety flavors of black fruits, boysenberry, crème de cassis, mocha and vanilla with hints of gravelly stone. Plump tannins unfold into a soft, enveloping finish.

TOOTH & NAIL SQUAD SERIES

The Squad Series is a line of Tooth & Nail wines made in admiration for those who inspire us most: our loyal followers. Sustainably grown, high in character and digitally alive—taste the future of wine.



Appellation: Paso Robles

Harvest Dates: September 12 – October 9, 2022

Aging: 10 months in French oak barrels (25% new)

Alcohol: 14.5%

pH: 3.80

TA: .60 g/100 ml

