



DOMAINE ALICE HARTMANN

THE NAPA VALLEY PROJECT ONE

NAPA VALLEY | THE BLEND

2022



GRAPES: Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Malbec, Merlot

ALCOHOL: 15%

OAK: 75% new French oak

AGEING POTENTIAL: 20+ years

DECANT: if drinking now, decant for 3 – 4 hours

WINEGROWING

The fruit is sourced from select vineyards across the Napa Valley AVA, benefiting from a Mediterranean climate with warm days and cool evenings moderated by marine influences. The valley's diverse soils — ranging from alluvial gravel and volcanic ash to clay loam — contribute complexity and structure to the final blend.

A benign spring and smooth growing season were upended by a five-day triple-digit heatwave over Labor Day weekend, compressing the harvest window across the valley. Growers who reacted quickly — picking ahead of or early in the heat event — secured fruit with deep colour, luxurious tannins and vibrant aromatics. Hand-harvested grapes are sorted and vinified separately to preserve varietal character, then aged for 18 months in French oak at 75% new oak, followed by a minimum of 2 years of bottle ageing before release.

TASTING NOTES

Concentrated black currant, dark plum and graphite on the nose, with espresso and cigar box. Full-bodied and commanding on the palate, with firm, polished tannins and a long mineral finish.

