

SALVESTRIN

~ DR. CRANE VINEYARD ~



2022

CABERNET SAUVIGNON

DR. CRANE VINEYARD

This classic blend is intensely fruit-focused with notes of blueberry compote, blackberry, black cherry, and plum both on the nose and palate, punctuated by a hint of dried sage, cocoa powder, and baking spices. The attack is soft and mouthfeel is plush which is then countered by a backbone of acidity and silky tannins. Enjoy now or cellar 15+ years.



BLEND
87% Cabernet Sauvignon, 5%

Merlot, 8% Cabernet Franc

AVA

Saint Helena, Napa Valley

HARVEST

September 2022

PRODUCTION

878 cases

RELEASE DATE

May 2025

AGING

20 Months

ALCOHOL

14.80%

COOPERAGE

72% New French Oak

92

Wine Spectator

93

Robert Parker
WINE ADVOCATE

93

JAMES SUCKLING.COM

“Relatively sleek in feel - not easy to get in this vintage -with red and black cherry and currant fruit allied to a light mineral edge and then kissed by singed vanilla and alder on the back end. Tight-grained and focused. A solid effort. Best from 2026 through 2034. 878 cases made.”

- James Molesworth, *Wine Spectator*

Nov. 2025 Tasting Report:



THE WINEMAKING

Our flagship Estate Cabernet is meticulously crafted from select Cabernet clones alongside Merlot and Cabernet Franc. Harvested in the cool morning hours, grapes are promptly processed, with only the finest fruit selected for fermentation after de-stemming and sorting. Cold soaking for 5-7 days at 55°F precedes fermentation, lasting 2-3 weeks. Post-fermentation, the wine is gently pressed, with free run and press portions kept separate. The wine ages for over a year before blending decisions are made. After blending, which takes place in the spring, the Estate Cabernet ages for several months to homogenize before bottling. The wine is racked 2-3 times total during aging and bottle preparation.

THE VINTAGE

In 2022, heavy rainfall in late October and subsequent storms in December and January were followed by a warm and dry winter with occasional cold snaps. Despite frost threats in April, effective frost fan usage protected the vines. Spring and summer provided favorable conditions for growth and development, culminating in a heat wave just before harvest. Despite lower yields, the small, concentrated grapes were optimal for premium winemaking, leading to an intense and compressed harvest.