



JUDGE PALMER
2022 Cabernet Sauvignon
“Voir Dire,” Sonoma County

Tasting Notes: Mint chocolate, red licorice, sweet red fruit scents dominate the nose of this aromatically expressive Cabernet. On the palate, this wine displays a range of fruit flavors like crushed cherry, red cassis, plum, and raspberry, along with that telltale minty-ness of eucalyptus. A lighter-style of Cabernet with soft, powdery tannins, it has a zippy, vibrant mouthfeel and bright, lingering finish.

Vineyards: The Voir Dire combines lots from several vineyards to give the truest expression of terroir diversity in Sonoma County. The grapes for the 2022 edition of this wine were sourced from the Star Springs Ranch in Alexander Valley (60%, 12% of which is Cabernet Franc), our Estate Vineyard (23%) in Dry Creek Valley and Monte Rosso Vineyard (17%) on Moon Mountain. Each offers a different soil type, micro-climate and/or aspect which contributes to the complexity of the final blend.

Vintage: The 2022 growing season in Sonoma County began with a late spring and mild summer, fostering optimal conditions for early-ripening varieties. However, an unprecedented heatwave in early September challenged late-ripening grapes like Cabernet Sauvignon, necessitating vigilant vineyard management to maintain fruit integrity. Cabernet Sauvignon lots for this wine were harvested from September 21st through October 15th.

Winemaking: The grapes were de-stemmed into small open-top tanks for a long cold soak to encourage development of color before fermentation began spontaneously with wild yeast. Fermentation continued without the addition of any chemicals or enzymes, aided only by the heat of the sun and gravity-fed "pump-overs" once per day. After pressing the wine went into 100% neutral French oak barriques, aged for 30 months, and was sterile filtered prior to bottling.