In collaboration with nature,
with reverence for craft,
in honor of place.

2022 Favia Cabernet Sauvignon Oakville Napa Valley

The strong character of wines from the Oakville appellation in the Napa Valley is undisputed. There is an internal depth and an external structure that sets them apart and creates power, balance, and harmony.

Our blocks at Oakville Ranch-high above the eastern edge of the Valley, organically farmed on red, rocky, iron-rich soils—continue to amaze us with their consistent, full-throated expression of Cabernet Sauvignon grown in this unique sliver of the Valley. 2022 was a dry season delivering a limited yield of very intense fruit. Ocean breezes off the San Pablo Bay moderated the warm temperatures at harvest, pushing the grapes over the finish line with soft tannins, forward fruit flavors, and very seductive textures in the wine.

This pure Cabernet Sauvignon wine was carefully fermented and on the skins for twenty-plus days, gently pressed and put straight to barrel for malo-lactic fermentation. Aged in 50% French oak barrels for 19 months, with minimal racking and without fining or filtration. We feel this hands-off approach to the *elevage* is the best way to bring focus to the vineyard. Especially given the polished tannins evident in the young wine in barrel, this minimalist approach helped to preserve the freshness and sense of place in the wine. Effusive notes of black fruits, gravel, sage brush, and baking spices are immediately enticing. On the palate, a rush of fruit indicates that this wine will be enjoyed in its youth, with its velvety impression and nearly impossible length. There is enough density in the wine, however, that it should easily develop in bottle over the next 10-15 years.

100% Cabernet Sauvignon
460 cases produced

favia