

BARNETT VINEYARDS  
*Spring Mountain District*  
NAPA VALLEY

**Rattlesnake**  
**Cabernet Sauvignon**  
**Spring Mountain District**  
**2022**

<b>Harvest Date:</b>	September 28 <sup>th</sup> , 29 <sup>th</sup> , October 6 <sup>th</sup> , 20 <sup>th</sup> , 21 <sup>st</sup>
<b>Grape Source:</b>	100% Estate Fruit
<b>Blend:</b>	100% Cabernet Sauvignon
<b>Aging:</b>	22 months in French Oak Barrels, 14 different coopers, multiple forests, Medium + toast oak, 89% new
<b>Alcohol:</b>	14.9%
<b>Total Production:</b>	50 Barrels
<b>Selection Percent:</b>	Of the potential 2022 Cabernet Sauvignon 34.7% was selected for Rattlesnake.
<b>Release Date:</b>	January 2025
<b>Winemaker:</b>	David Tate

**Vineyard & Vintage Notes:** Rattlesnake hill is a small rocky knoll on the estate, located at 2050 ft elevation on Spring Mountain. The hill's position allows optimal sun exposure while being above the fog line. Since the inception of this wine in 1991 we have sought out only the very best of our Estate Cabernet Sauvignon on Spring Mountain to complement its complexity. We work diligently in the vineyard and the winery on keeping all our small lots separated. We then examine these lots for complexity, intensity, and power to match the hill. Only these small estate lots that are deserving come together to form our proprietary top tier, Rattlesnake. The 2022 vintage was one of the hottest on record. Budbreak, flowering, and harvest were the earliest in Barnetts 40-year history. That being said, being on top of a cool mountain allowed us to get through the heat and hang until perfectly physiologically ripe.

**Winemaking Notes:** With the hot summer and hot fall many of the small blocks that we pick came in earlier than ever. We typically pick these blocks three weeks later than in 2022. When harvested, the small estate lots were cold soaked for 2-3 days, fermented in small bins and tanks, and punched down or pumped over 2 to 3 times a day. 2022 was a warm year causing looser skins, therefore extraction was slow to start. The maceration times were 13 to 23 days based on each individual parcel's extraction. Once fermentation was complete the wine was pressed off into 89% new French oak barrels for aging. The wine has been racked three times during its near two-year maturation time in the cellar.

**Tasting Notes:** The 2022 Rattlesnake is immediately fragrant upon popping the cork. It is a very fruit forward wine with fresh blackberries turning to raspberry jam. Anise, cocoa nibs and fresh coffee grounds are also apparent around vanilla and black pepper. The wine is beautifully round and plush. Instant big blackberry fruit and mocha comes out on the palate. There are wonderful chalky tannins that are matched by the great mountain acidity. The finish is long and filled with raspberry and cocoa. This is a more accessible year for our Rattlesnake. However those with patience to age the wine for another 12-13 years will be rewarded (2036-2037).