

Michael-Scott 2022 Cabernet Sauvignon, Napa Valley

Mt. Veeder

Limited Release

Hidden on the heavily wooded slopes at the southern end of the Mayacamas Mountain range, the high-quality fruit from Cabernet Sauvignon vines grown in the Mt. Veeder appellation have been used to produce remarkable red wines loaded with power, finesse, and true mountain character. At high elevations ranging from 1,500 to 2,400 feet, the shallow soils are composed of a mixture of sandstone and shale from ancient sea floor, clay, and volcanic matter. Due to its close proximity to cool climate Los Carneros and San Pablo Bay, the region has a longer growing season and lowest yields of all the hillside appellations of Napa Valley. As a result, the berries on the clusters are tiny, which helps produce wines with intensive flavors and soft tannins. A splendid example is this new Limited Release 2022 Cabernet Sauvignon from Michael Scott.

Enchanting, energetic and engaging the moment the cork is pulled, and powerful, complex and elegant as it opens in the glass. For a brilliant introduction to Cabernet Sauvignon and its mountain-grown roots, the opening scents of wild berries, black fig and ripe dark fruits are intertwined with hints of fresh mountain herbs, mineral, leather, savory spices, and cigar box. On the palate, the rich fruit flavors of dark cherry, ripe plum, blackberry, red currants and cassis are layered with notes of wild sage, dark chocolate truffle, cinnamon, clove, and a kiss of fine French oak which add depth and length to the finish. The result is a wine that is silky smooth; naturally rich and vibrant; powerful and complex. In short, a true hillside gem that's approachable now and worthy of cellaring for a decade.

Food Pairings: Earthy Cheeses, Charcuterie, Risotto with Wild Mushrooms, Eggplant Parmesan, Squid Ink Paella with Chorizo, slow-roasted Prime Rib

SawyerSomm Rating: **95 Points**