

THE SOMM JOURNAL



TWENTY ROWS VINEYARDS

Reserve

CABERNET SAUVIGNON
NAPA VALLEY
2022

Dave Moore, director of sales for Fior di Sole, was just as excited to showcase the 2022 Twenty Rows Reserve Cabernet Sauvignon as the group was to learn what it was. In fact, he was so excited to taste through and discuss that he nearly forgot to solicit the crowd for guesses.

Fior di Sole, which produces Twenty Rows, is owned and operated in Napa Valley by Valentina Guolo and Stefano Migotto, who are resolute in their commitment to environmentally friendly practices such as organic bottling (their line is certified by California Certified Organic Farmers) and energy efficiency. They select their fruit from multiple small lots in the Oakville and Rutherford AVAs to produce a wine of typicity—a showcase for Napa Valley Cabernet with a small amount of either Petite Sirah or Petit Verdot, depending on the vintage, added for color and structure.

The 2022 vintage tested the mettle of winemakers across the region, which saw modest temperatures throughout the growing season until a dramatic triple-digit heat wave hit prior to harvest in early September; add to this to the pressure they felt to replicate the small but lauded wines of 2021. But the team at Twenty Rows endured and succeeded. Aged in French and American barrels and pleasantly understated at 13.5% ABV, the presented wine offered classic Napa Cabernet style, redolent of baking spices; plush fruit; and lithe, crunchy tannins.

TASTING NOTES

- Straightforward red with oak tones, dark raspberry, and baking spices. Full-bodied with supple tannins and a lingering finish. —Caleb Anderson
- Ripe, with toasty oak and baking spices. Flavors of root beer and incense show depth. —Jeffrey Bencus

