ESHCOL



2022 ESHCOL RED

The dedication of the Trefethen family is manifest in every aspect of our operation, from the soil to the table, including sustainable farming, thoughtful winemaking, and gracious hospitality.

Eshcol rounds out the Trefethen portfolio as an introduction to our estate grown and sustainably produced wines. Crafted for those looking for Napa Valley quality in an accessible wine, Eshcol delivers an incredible value.

THE VINTAGE

As the winter rains had arrived early and stopped early, the vineyard soils were already quite dry when the vines began growing in the spring. We responded with early irrigation and the vines thrived throughout a very mild summer. The warm sunny days and cool evenings, reflecting our unique location in the Oak Knoll District of the Napa Valley, were perfect for ripening the grapes. The weather took a turn in September, with a significant heat spell followed by early rains, but fortunately our most delicate varieties had already been harvested. We are delighted with the character of this vintage, which features the classic Trefethen brightness on the palate.

THE WINE

Rich aromas of stone fruit and berry are elevated by earthy hints of eucalyptus and cedar. Light on the palate, flavors of red cherry and cassis are layered with spicy notes of cracked white pepper and spiced greens, leading to a bright, well-rounded finish.

FOOD AFFINITIES

Try this wine with game meat like duck, venison or veal. Winery Chef Chris Kennedy also recommends breaded white meat cutlet with olive oil and arugula or grilled portobello mushroom.





VARIETAL

57% Cabernet Sauvignon 27% Merlot 8% Malbec 7% Petit Verdot 1% Cabernet Franc

APPELLATION

Oak Knoll District of Napa Valley

ESTATE VINEYARD 100% Main Ranch

HARVEST September 7 - October 11

> OAK 14 months, 8% new

> > **ALCOHOL** 13.9%









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