



#### FERMENTATION



**Harvest Date**  
October 24, 2022

**Ageing**  
20 months in French oak, 40% new oak

**Cases Produced**  
250

**Price**  
\$60.00 plus tax & deposit

**pH**  
3.76

**Acidity**  
7.0 g/L

**R.S.**  
0.5 g/L

**Alcohol**  
14.8%

## LAUGHING STOCK VINEYARDS MARKET DARLING 2022

#### INSIDER TIP:

Cabernet Sauvignon is the result of a natural crossing of Cabernet Franc and Sauvignon Blanc that occurred in the 17th century.

#### Wine Profile

Our first ever vintage of Cabernet Sauvignon! After 20 years of winemaking, we have decided to bottle a small amount of the best barrels from the 2022 vintage. With just 10 barrels of this wine produced, this wine will be reserved for Wine Club Members and visitors to our tasting room.

#### Tasting Notes

The 2022 vintage produced a classic expression of Cabernet Sauvignon. The nose is filled with aromas of cassis and blackberry with a savory mix of sweet herbs and vanilla bean. The palate offers a mix of cherry and Oolong Tea along with graphite, cedarwood and violets. This young wine has great structural tannins and depth of flavor that will pair nicely with roasted duck or rack of lamb. Drink from 2025 through 2035.

#### Winemaking Notes

After hand picking, we double hand sort the grapes followed by whole berry fermentation. The whole berry fermentation was done in stainless steel tanks. The wine was then barrel aged for 20 months in French oak barrels, of which 40% is in new oak.

#### Vintage Notes

The 2022 season kicked off late with a cool start to the season and finished with an amazingly warm and dry fall. The microclimates within the vineyards played a large role in the ripening of different varietals as the right slope and aspect can help collect warmth on the cooler days. Bud break and flowering was delayed by about two weeks with the cool weather, but August and September came through with higher-than-average

temperatures which luckily lasted through most of October as well, ensuring that our late-ripening reds matured.

The hot and dry weather in October was invaluable, resulting in more intense aromatics in our late ripening whites and reds with concentration and finesse. Expect to see wines with more natural acidity and balance this vintage.

#### Vineyard

Sourced from Phantom Creek Vineyard and Perfect Hedge Vineyard.



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