

2022 FRIAS RESERVA

October 6 and 25

The grapes for this wine were hand selected in the vineyard when they were harvested from two small sections at optimum ripeness on October 6 and 25 and then hand sorted twice in the winery to make sure only the best reached the fermentation tanks. Once in the tanks, the grapes sat cold a few days developing color, flavor and aroma before starting to ferment. The tanks were gently punched down and pumped over for 18 to 20 days to extract all the color, aroma and flavor from the grapes carefully, then the juice was drained and skins pressed before being filled into barrels. The wine finished a native malolactic fermentation in the barrels in about two months and was aged for 19 months in small French oak barrels (41% new) and bottled in May 2024.

WINEMAKER NOTES:

Opulent and aromatic, the Reserva is layered with notes of black currant, cigar box, floral aromatics, and loamy iron laden earth and leather. Silky sweet dark fruits and cocoa fill the palate with the concentrated fruit and sinewy structure showing off the rich, plush character and depth of the Reserva.

AVA: SPRING MOUNTAIN DISTRICT

VARIETAL: 100% CABERNET SAUVIGNON

ALCOHOL: 14.5%

pH: 3.77

TA: 5.1

CASES: 274

THE FRIAS STORY:

In 1977 Manny Frias Sr. purchased 100 acres at the base of the iconic Spring Mountain District in Napa Valley. In 1985, five of those acres were planted, and FRIAS Family Vineyard was born. The first vintage was 1991, and since then, the vineyards have expanded to over 13 acres planted to Cabernet Sauvignon. FRIAS also produces wines from single vineyards in Oakville and Yountville from families with whom they have long-standing relationships. Second-generation brothers Fernando & Manny Frias Jr. are now at the helm, and continue the quest for excellence with their family-owned and artisanal winery. Winemaker Todd Heth has been with the team since 2004 crafting these polished and powerful wines.

