

2022 DRAGON'S TOOTH



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.

THE VINTAGE

As the winter rains had arrived early and stopped early, and 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, keeping us on our toes. We are delighted with the character of this vintage, which features the classic Trefethen brightness on the palate.

THE WINE

This wine opens with generous aromas of ripe red fruit, blackberry, and a hint of warm spice. On the palate, bright cherry and plum skin lead the way, supported by steady tannins and a subtle richness that builds toward the finish. Notes of cracked pepper and a touch of tobacco add depth, while fresh acidity keeps the wine lively and balanced.

FOOD AFFINITIES

Try this wine with bold, smoky dishes that can stand up to its structure and depth. Fatty cuts of beef, like ribeye, bring out its richness, while BBQ flavors highlight its spice and dark fruit character. Winery Chef Chris Kennedy recommends pairing it with grilled mushrooms and charred onions to echo the wine's savory notes and layered complexity.

VARIETAL

46% Malbec
28% Petit Verdot
26% Cabernet Sauvignon

APPELLATION

Oak Knoll District
of Napa Valley

ESTATE VINEYARD

100% Main Ranch

HARVEST

September 17-October 7

OAK

18 months, 47%
new

ALCOHOL

14.2%

GRAPE SUGAR

24.8° Brix

WINE pH

3.73

WINE ACID

6.8 g/L



Trefethen

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