CHATEAU ST JEAN

2022 CINQ CÉPAGES

RED WINE

SONOMA COUNTY

Our roots are in Sonoma County. We have made wines from the region's diverse vineyards for over 50 years, starting in 1973. A fine wine estate with European style, we are proud to produce balanced and elegant wines, a hallmark of Chateau St. Jean. Our single-vineyard and blend expressions celebrate Sonoma County's distinctive, world-class growing region, and the special vineyard sites in which our grapes are grown.

VINEYARDS

Cinq Cépages is the flagship wine of Chateau St. Jean. Each year our winemaker selects fruit from outstanding and proven Bordeaux varietal vineyards to craft a wine that showcases the very best of Sonoma County. The primary grape sources for the 2021 vintage are from some of the finest appellations throughout Sonoma County.

VINTAGE

Minimal rainfall and mild temperatures contributed to drought-like conditions throughout Sonoma County. With a warmer than average winter and spring, budbreak was two weeks ahead of average. The summer was warm and dry with a few short heat spikes, resulting in long hang-time and beautifully ripened fruit.

WINEMAKING

The grapes selected for the 2022 vintage are from some of the finest vineyards and sub appellations in Sonoma County, including our St. Jean estate vineyard and Sebastiani Town Blocks, which make up 75% of the blend. The balance of the fruit came from Alexander Valley (22%) and Chalk Hill AVAs (3%). The fruit was hand-picked in the cool overnight hours and transported to the winery for processing where special care was taken to select only the best fruit and gently de-stem the clusters. After a 3-day cold soak the grapes were inoculated and pumped-over two to three times daily throughout fermentation. The wine was then transferred 70% new French oak for 20 months of aging prior to filtration and bottling.

TASTING NOTES

2022

This wine opens with sultry aromas of dark plum and crème de cassis with a hint of lavender. The palate is plush and structured with layers of dark fruit, nicely integrated oak and rich, velvety tannins. We recommend decanting this wine, especially in its youth, to encourage the these bold characters to open up and fully evolve. Pair with pork tenderloin and cherry compote, or grilled New York steak with a demi-glace for an ultra-decadent meal. Rewarding and ready for enjoyment now, the 2022 vintage is also well suited to age for 10-15 years in proper cellaring conditions.

ABBELLATION	
APPELLATION	Sonoma County
VARIETAL	73% Cabernet Sauvignon, 11% Malbec, 9% Merlot, 4% Cabernet Franc,
	3% Petit Verdot
OAK	100% French oak, 70% new
AGING	20 months
ALCOHOL	14.5%
T.A.	5.1 g/L
PH	3.9
AGING POTENTIAL	10-15 years