

# Vintage 2022- Cathiard Vineyard

The 2022 vintage at Cathiard Vineyard was defined by contrasting climatic conditions, creating wines of exceptional character and complexity.

## **A Vintage in Two Acts**

The growing season unfolded in two distinct phases. The first half was marked by heavy rainfall during the winter 2021/2022, totaling 23.18 inches. This replenished reservoirs and underground water tables, ending the drought of the last 3 years. The early season moisture helped vines grow a dense canopy.

An early budbreak started the 16<sup>th</sup> of March on our old vines blocks, followed by a homogeneous bloom around May 14<sup>th</sup>. Thanks to the ample water reserves, the vines thrived through June and July leading to a good eventless fruit development.

## **The Heatwave Challenge**

In early September, an intense heatwave settled over the region, testing the resilience of both vines and vineyard practices. Temperatures soared and persisted, accelerating ripening and challenging water management strategies. Despite these conditions, the vines demonstrated remarkable adaptability.

In line with our commitment to sustainability, we chose not to install misters. Instead, we focused on proactive vineyard management to enhance natural resilience. Our approach prioritized soil health, optimizing water retention capacity, and encouraging deep root development for vine self-sufficiency. Canopy management was carefully executed to balance airflow and protect grape clusters from sun damage, ensuring optimal ripeness without compromising fruit integrity.

## **In the Cellar**

Selective harvesting was crucial in 2022. Some vineyard blocks showed signs of stress, while others flourished, largely influenced by vine age and root depth. Older, deeply rooted vines outperformed younger plantings, showcasing their ability to access subterranean moisture and withstand climatic extremes.

Yields averaged 2.5 tons per acre before meticulous selection both in the vineyard and the cellar. This rigorous process ensured that only the highest quality fruit contributed to the final wines.

## **The Wines**

The 2022 vintage reveals wines with impeccable acidity and refreshing vibrancy, underpinned by remarkable texture and depth. The interplay between early-season abundance and late-season heat stress has created a profile that balances structure with elegance, highlighting the vineyard's resilience and the thoughtful stewardship behind every bottle.

## A Reflection on the Season

The challenges of 2022 reaffirm our belief in adapting proactively to climate variability. As drier years become more common, our focus remains on sustainable practices that promote vineyard health and long-term resilience. This vintage stands as a testament to that philosophy, offering wines that not only reflect the terroir but also the dedication and foresight of our team.

