

2022 LINDE N VINEYARDS CLARET

STYLE

The 2022 Claret is classic Linden Claret with crunchy red fruit and a cleansing acidity that defines the vintage.

FOOD PAIRINGS

Simple pasta with herbs and Parmesan, tomatoes and basil in the summer, cold meats, meat loaf, or grilled octopus are good pairings.

VINEYARD

Hardscrabble Vineyard (80%) on top of the Blue Ridge at 1,300 to 1,400 feet with an eastern to southern slope. Well-drained mineral soils give good tannin structure. Vines planted in the early 2000s. VSP training systems and high density spacing.

Avenius Vineyard (15%) is just 1 mile north of Linden Vineyards at 1,300 feet contributes acidity and verve. Vines planted in 1998 and 1999.

Boisseau Vineyard (5%) is located on a bluff above Front Royal in the Shenandoah Valley at an elevation of 600 feet. The vineyard is west facing on light, deep, well drained loam soils. The vines were planted in 2000 and are trained on cordon/VSP trellising. Contributes mid-palate volume and fruit.

VINTAGE

The weather of vintage 2022 initially challenged winegrowers with climate change influenced inconsistency. However, a key stretch of September sun and low humidity ultimately ripened some impressive grapes.

April bud break was early. Four inches of snow fell just before budbreak. Frost events on April 20 and then again on April 28 were just a degree or two warmer than would damage the tender shoots. “By the skin of our teeth” the crop survived. May was warm and wet encouraging rapid vine development. June flowering occurred under ideal conditions resulting in very large clusters. Frequent thunderstorms in mid-summer encouraged vine vigor and a large potential crop that we needed to judiciously thin.

Hail in late July did minor damage to exposed clusters. Fortunately, we had significantly reduced leaf pulling severity just for this reason: the leaves would act as umbrellas to shield the clusters from hailstones.

Veraison was late and in some cases uneven. We started to dry out in late August, but then on and off rains in early September delayed the beginning of harvest.

Red harvest started September 28 with Hardscrabble Cabernet Franc and finished October 12 with Hardscrabble Cabernet Sauvignon.

WINEMAKING

Grapes were triple sorted, destemmed and lightly crushed. Fermented cool with gentle pump-overs early and then punch downs once the cap formed. Pressing took place after about 18 to 24 days. The wine was aged for 12 months in older French oak barrels. Then aged an additional 6 months in tank. 51% Cabernet Sauvignon, 34% Merlot, 12% Cabernet Franc, and 3% Petit Verdot. 7,500 bottles produced. Alcohol 13.0%. Drink now through 2031.