

A family owned winery heartcrafting exceptional wines in the Napa Valley

The name Ca' Momi honors our roots. Our property in Veneto, Italy once belonged to Momi dea Bionda, a hardworking farmer who became a local legend for his obsessive devotion to his family, farm and vineyards. We share Momi's values of authenticity, passion, loyalty, dedication and obsession with quality. We chose to pay homage to his legacy in the name of our Napa Valley winery. We proudly share our Italian heritage, and strive each day to honor these values within ourselves, in how we do business and how we make wine.

CABERNET SAUVIGNON

NAPA VALLEY



Grape Source: 100% of the grapes were sourced from premium vineyards in Napa Valley.

Vinification Process: The 2022 vintage was marked by extreme weather with high heat and unexpected rain, leading to an early harvest and concentrated flavors due to some grape dehydration. This vintage, called "the tale of two harvests", is considered to be one of the more unique vintages in recent history due to the unusual weather events. These events are expected to showcase a full range of flavors, from crisp and vibrant to dense and powerful. The harvest date for Cabernet Sauvignon was October 18, 2022.

Fermentation Method: Utilized premium selective yeast and malolactic bacteria, with both primary and malolactic fermentation completed in stainless steel tanks.

Flavor Profile: The Cabernet Sauvignon contributes an herbal character and robust mid-palate tannins, finishing with an elegant oak influence after 20 months of aging in 80% French oak and 20% American oak barrels, with a mix of medium and medium-plus toast levels, excluding toasted heads.

20 MONTHS IN FRENCH & AMERICAN OAK

varietals	100% Cabernet Sauvignon
alcohol	14.5%
total acidity	4.0 g/L
residual sugar	4.0 g/L
pH	3.84

