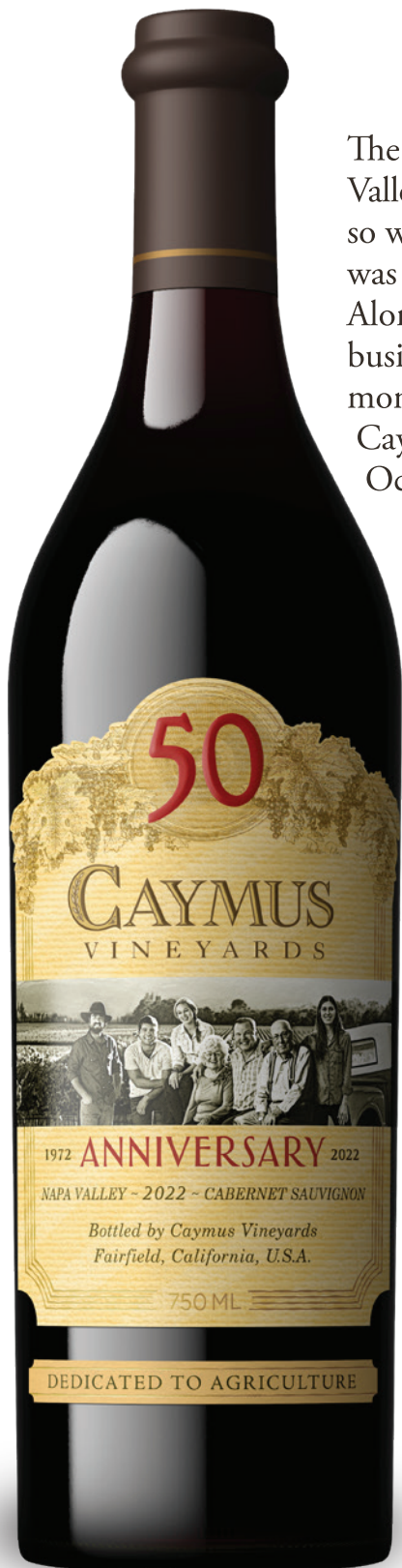


CAYMUS VINEYARDS

1972 **50TH ANNIVERSARY** 2022

NAPA VALLEY CABERNET SAUVIGNON



The conversation that started Caymus began at the kitchen table. Napa Valley farmers Charlie and Lorna Wagner were from the silent generation, so when they asked their 19-year-old son to sit down, he knew something was up. The offer to work the 70-acre farm together lay before them. Along with grape growing, the goal was to embark on a commercial wine business. I am the son, and I recall coming out of the fog of the 60's for a moment to accept the offer. So my folks' ambitions went forward and Caymus Vineyards was founded as a mom, pop and son operation in October of 1971.

Patriarch Charlie was an accomplished home winemaker who absolutely enjoyed wine at the dinner table, and matriarch Lorna was raised in what I would call a Napa River holler – quiet, shady oak trees, crawdad-rich swimming holes and seven siblings running barefoot from the house to the creek. Lorna Belle was born a Glos and eventually would have a namesake Pinot Noir made by her grandson, Joe. Lorna's family line dates back to 1857 in the Napa Valley, and the Gloses even homesteaded on Howell Mountain. Both Lorna and Charlie were born and raised along the Napa River near Rutherford – truly a setting from a Steinbeck novel.

About two handfuls of wineries were operating in 1971. One might say that Napa's recent glory days were just taking root. Caymus started and remained a lean operation - the barrels from Charlie's home winemaking were among the first items used to age Caymus wines. Fermentation took place in open-top redwood tanks, and punch downs were accomplished by standing on a 2x12 foot plank placed across the tank top. The wine was transferred from barrel to barrel by siphon hose and buckets or via a manual pump. The 1941 D4 Caterpillar and a 1957 Ford Workmaster wheel tractor were both good and handy machines that did the farm work – and ended any thoughts about returning to the horse and plow.

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In November 1971 Caymus' 55 acres of grapevines needed pruning. A rather large job that father, son and one other person accomplished by mid-March 1972. Then spring brought the construction of a 3,200 square foot building – this became Caymus winery. Over time we all became enamored with wine and grape growing and it seemed to me that we were a magical trio – and we ran that way for 30 years until Charlie and Lorna's passing. But the dream to make Napa Cabernet didn't stop there. Today, two of my four children, Charlie and Jenny, work with me along with a much larger group than in previous years. The pride remains strong among us, and we are supportive of each other. I cannot say enough about our team that begins with the soil and stays involved with each wine all the way to bottling date. While we have moved beyond the old tractors and used barrels, we all continue to love producing wines that many people find interesting and create enjoyment.

TASTING NOTES

This is a wine that celebrates all of the team plus our extraordinary growers. It is a result of happy soils, healthy vines, low crop yield, low to no irrigation, harvest at high ripeness levels – these are the key ingredients of the Caymus style. This vintage especially exhibits an expression of the style which Caymus is known for and I feel is as singular as our approach to making it. Rich and round on the palate, with tannins expressed in a textural manner that are non-bitter. Evidence of French oak, but not overplayed. Acidity enough for balance, but not tart to the palate. The Caymus style allows the consumer to face no hurdles in tasting and enjoying the delicious essence of the wine.

Chuck Wagner

Owner and Winemaker

