



VINTAGE 2022



First created in 1993, Overture by Opus One is a traditional “second wine” meticulously crafted with organically grown fruit from the estate vineyards. The fruit is harvested and vinified with the same care, precision, and attention to detail as Opus One. During and after harvest, the winemaking team rigorously evaluates the wines from each vineyard block and blends only those with the unique aromatics, flavors, and textures recognized as ideal for Overture—a cellar-worthy wine with remarkable freshness, approachability, and suppleness.

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Following early-winter rains which provided 12 inches more rain than the previous year, the late-winter months were unseasonably dry. Late spring weather was turbulent, but did not impact flowering or fruit set. Extreme temperatures during harvest made for a delicate dance by our seasoned vineyard team. Pre-emptive measures were taken in advance of this heat wave; ripe fruit was harvested, and selective irrigation was used based on the needs of the vines. The results were astonishing, with marvelous flavors and exceptional freshness. Harvest began on August 24th and was completed by September 26th.

Overture 2022 captivates you from the start. Its aromatic profile weaves a complex tapestry of bright cherry, fresh forest berries, and cut rose stems interwoven with delicate scents of violets, roasted almond, and anise. Blackberry, blueberry, and wild cherry take the lead on the palate with a lively acidity that adds a vibrant edge. The finish is long and rounded, with a touch of mocha and black tea that showcase the wine’s depth. This expression of selected parcels from our estate vineyards will age gracefully for years to come.

VARIETALS

Cabernet Sauvignon 94%, Cabernet Franc 3%, Merlot 1.5%, Malbec 1% and Petit Verdot 0.5%

SKIN CONTACT

20 days

BARREL AGING

18 months in new French oak