



ODE TO THE BEAST

2022 CABERNET SAUVIGNON
SONOMA COUNTY



BOLD. UNAPOLOGETIC. WE DEEPLY RESPECT A TRULY COMPELLING CABERNET SAUVIGNON FOR ITS BOLDNESS, FULL-FLAVOR AND BEST EXPRESSION OF THE LAND. OUR 'ODE TO THE BEAST' IS A TRIBUTE TO WHERE IT ALL BEGAN FOR US, BOLD CABERNET FROM SONOMA COUNTY. THIS SMALL-LOT CABERNET WAS CRAFTED WITH A BORDERLINE OBSSIVE ATTENTION TO DETAIL, WITH ONLY THE BEST BARRELS SELECTED. OUR MOST BEASTLY WINE, IT IS MADE ONLY FOR THE BOLD AT HEART.

OUR THOUGHTS

Our 2022 Ode to the Beast Cabernet Sauvignon opens with intense aromas of baking spice, molasses, milk chocolate, and cedar. The palate offers decadent flavors of plum preserves and mocha with supple tannins. Enjoy now or cellar for 5-15 years for additional complexity.

2022 VINTAGE

The winter of 2021-2022 had minimal rainfall and mild temperatures, adding to drought conditions in Sonoma County. With a mild winter and spring temperatures, bud break was ahead of average. Summer was warm and dry, with above average temperatures in August leading to an earlier harvest.

VINEYARDS & WINEMAKING

The Beast Cabernet Sauvignon is made from the best vineyard sites of Sonoma County. Low-vigor, volcanic soils coupled with the balance of warm days and cool nights provide intense and concentrated fruit. After harvest, the fruit was fermented in temperature controlled stainless steel tanks where it was cold-soaked and pumped over once a day for several days. Once fermentation was complete, the wine was transferred to barrel and stirred weekly until malolactic fermentation was complete. After 24 months of aging in 67% new oak (57% French oak and 10% American) our winemaker chose only the best barrels for the final blend.

COMPOSITION & ANALYSIS

76% Cabernet Sauvignon, 11% Malbec, 11% Petit Verdot, 2% mixed reds

Sur lie aged in 57% French and 10% American oak, for 24 months (67% new)

Titrateable Acidity: 5.7g/L | pH: 3.67 | Alcohol by Volume: 15.1%

Cases Produced 172