



PREVAIL WEST FACE

ALEXANDER VALLEY

2022

The grapes for this Cabernet Sauvignon/Syrah blend are grown on the steep slopes of Ferrari-Carano's LookOut Mountain which sits at the junction of Alexander Valley, Knights Valley and Chalk Hill Appellations. This mountain vineyard, soaring in elevation from 500 to 1,400 feet, is comprised of ancient, weathered sandstone and sandy loam soils bearing low-yielding vines.

THE VINTAGE

The winter of 2021-2022 had minimal rainfall adding to drought conditions in Sonoma County. With mild winter and spring temperatures, budbreak was ahead of average. Summer was warm and dry, with above average temperatures in August and September, leading to an earlier increase in brix. Maturity continued on track with an average harvest start date for the reds, picking the Syrah on September 16th and the Cabernet Sauvignon on October 21st.

HOW IT'S MADE

Upon entering the winery, the hand-harvested grapes are destemmed and berry sorted through an optical sorter before being transferred to stainless steel tanks for 3 days of cold soaking with daily pumpovers. Following the cold soak, yeast is added and pumpovers continue, one to two times daily, for the duration of primary fermentation. Once fermentation is complete, the wine is drained and pressed to 66% new barrels for malolactic fermentation and 19 months of cave aging before bottling July 16, 2024.

AROMAS & FLAVORS

PreVail West Face is an exquisite, full-bodied wine with savory aromas of bacon fat, violet, ripe plum, and a hint of anise. The palate is teeming with bold fruit flavors, caramelized berry pie, and mocha lingering on the generous finish. This wine's bold profile will continue to evolve and age beautifully.

FOOD PAIRINGS

PreVail West Face pairs well with braised, roasted or barbecued meats such as chicken, red meat, lamb or pork. Pastas, stews or well-aged medium and strongflavored cheeses, such as Taleggio, also pair nicely.

COOPERAGE

21 months in French oak, 66% new

TECHNICAL DATA

Composition 68% Cabernet Sauvignon, 32% Syrah Alcohol 15.2% | pH 3.78 | TA 6.2 g/L Bottled July 16, 2024

