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ESTATE



Reserve

ALEXANDER VALLEY

2022 RESERVE RED WINE

BOLD, CONCENTRATED AND RICHLY LAYERED, OUR 2022 ALEXANDER VALLEY RESERVE RED WINE OPENS WITH AROMAS OF BLACK PEPPER, NUTMEG, CEDAR, AND CASSIS. THE PALATE EXHIBITS NOTES OF CHOCOLATE, CURRANTS, AND TOFFEE. VELVETY TANNINS CARRY THIS FULL-BODIED WINE THROUGH THE EXTENSIVE FINISH. SERVE WITH VENISON MEATBALLS, SMASH BURGERS, OR PAELLA WITH MUSSELS.

VINTAGE

The winter of 2021-2022 had minimal rainfall and mild temperatures, adding to drought conditions in Sonoma County. With 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

After a three-day cold soak, we crushed and fermented the grapes in stainless steel tanks. Once fermentation was complete, the wine was pressed off the skins then transferred to barrels and stirred twice monthly until the secondary malolactic fermentation was complete. After 22 months of aging in 30% new French and American oak, the wine was filtered and bottled in August 2024.

COMPOSITION & ANALYSIS

Appellation: Alexander Valley

Composition: 34% Merlot, 30% Cabernet Sauvignon, 25% Malbec, 11% Petit Verdot

Cooperage: Aged 22 months in French and American oak, 30% new

TA: 5.72 g/L | pH: 3.76 | Alc: 15.0% | Production: 208 cases