



## 2022 Merlot Santa Cruz Mountains

HARVESTED: October 4th - 20th, 2022

VINEYARD: Santa Cruz Mountains

SOILS: loamy clay

BOTTLED: April 2024, 100 cases

COMPOSITION: 100% Merlot

ALCOHOL: 13.8%

WINEMAKER: Andrew Vingiglio

VINEYARD MANAGER: Thayer Dunwoody

### VINTAGE NOTES

The 2022 vintage started with a chilly and dry winter although, fortunately, there had been considerable rainfall late in the previous year which helped saturate soils. Spring remained chilly and dry until late March when rains developed for a few weeks into April while warmer temperatures prompted an earlier budbreak. The continued severe drought had a predictable (and not bad) effect: the berries themselves were smaller, which generally means smaller crops, smaller clusters but concentrated, high-quality wines. The post-veraison period was warm but mostly moderated, until September when a heat spell set in. Fruit continued to develop evenly until reaching phenolic ripeness. Vintages of such magnitude generally deliver wines with great transparency to the vineyard.

### WINEMAKING NOTES

The grapes were handpicked, sorted, and fully destemmed. Fermented in small lots using inoculated yeasts for a combination of control and complexity. Punched down twice daily, left on the skins for an average of 18 days. Once dry, free run was drained and pomace was lightly basket pressed. Aged 18 months in 1 year and neutral French oak barrels. Bottled unfinned and unfiltered.

### TASTING NOTES

Bold aromas of pomegranate, red cherry, rhubarb and sage steer this wine to its alluring and captivating nose. The palate is loaded with dusty, fine-grained tannins, juicy black raspberry, alpine strawberry and cranberry flavors with hints of sweet baking spices emerging on the long, textured finish.

### CELLARING

Enjoy now or over the next 5-7 years.