

2022 RED MOUNTAIN

Cabernet Sauvignon

The Story of This Wine. Long sunny days that fade to cool, crisp nights, strong winds, and a nearly dry growing season on Red Mountain lead to wines of balance, concentration, and structure. These traits are reflected in our Red Mountain Cabernet Sauvignon, a blend of Avennia Estate fruit and other acclaimed sites within the AVA.

Winemaker's Tasting Notes. "This wine opens with classic Cabernet aromas of dusted cherries, red currant liqueur, baking spices, cigar box, blood orange peel, and crushed herbs. The palate is beautifully balanced and expressive, showcasing dark red and black fruit reduction, cacao nibs, licorice, and desert thyme. It's a perfect wine to pair with all manner of red meat dishes, or even chicken or pork done in a richer style. With its combination of structure and concentration, this wine is a textbook expression of Cabernet Sauvignon from the legendary Red Mountain appellation. Drink any time over the coming couple of decades."

- Chris Peterson, Winemaker

Blend: 100% Cabernet Sauvignon

AVA: Red Mountain

Vineyards: Avennia Estate, Hedges Estate

Cases: 336

Winemaking: Native yeast fermentation. Aged 18 months in 25% new French oak. Bottled unfinned and unfiltered.

Alcohol: 14.5%

Release: February 2025

97 points, International Wine Report

"...This deep-hued Cabernet opens with aromas of blackberry compote, cassis, and wild plum, layered with fresh sage, dried lavender, and a touch of blood orange zest. Hints of graphite and crushed granite lend a mineral dimension, complementing the wine's bold, structured frame. The palate unfolds with remarkable depth, balancing dense dark fruit with savory undertones of tobacco leaf and cocoa nibs. A core of fine-grained tannins builds steadily, adding grip and intensity, while vibrant acidity keeps everything in harmony. The finish is expansive, lingering with notes of espresso, dark chocolate, and a whisper of crushed violets. This drinks like a wine that costs 2-3 times as much. Highly recommended and editor's choice." - Jeremy Young

