



2022 ATLAS PEAK CABERNET



Varietal Composition:
100% Cabernet Sauvignon

Cellaring:
22 months in 75% new French oak

Appellation:
Atlas Peak

Production:
276 Cases

Final Chemistry:

TA: 4.2g/L

pH: 3.9

Alcohol: 14.8%

Residual Sugar: 0.02%

Bottled:
September 4th, 2024

Released:
March 10th, 2025

Growing Season

The season started with very little winter precipitation and cool temperatures during the spring. Record breaking heat in September followed by early fall rains kept us on our toes! Another year where expertise, patience and adaptability were key to success. Yields were down compared to our historical average but overall, we are excited for the quality of the fruit for this vintage.

Winemaking

The grapes were harvested throughout the month of October. All fermentations were conducted in small, two ton fermenters filled by gravity. A 48-hour cold soak period preceded a warm fermentation peaking at 90°F. The fermenters were punched down 3 to 4 times a day during the fermentation period. After fermentation was complete, the grapes were kept in contact with the wine for a variable number of days lengthening the finish to extract the best phenolic structure from the fruit and avoid the harsher, late-extracted tannins.

Sensory Profile

This Cabernet is bold and expressive, with rich aromas of chocolate, potpourri, and cocoa leading the way. Flavors of dried currants and boysenberry create a brambly fruit character, while the broad, fleshy palate is textured by chewy tannins. A lingering finish highlights the wine's concentrated fruit and depth, making it a true reflection of the Atlas Peak terroir. Drink at release or enjoy its evolution over the next 5 to 8 years.



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