



**2022 CABERNET  
SAUVIGNON**  
**SANTA CRUZ MOUNTAINS**

**COMPOSITION**  
100% Cabernet Sauvignon

**WINEMAKING**  
Fermented in open-top tanks and  
basked pressed into barrels

**AGING**  
18 months in 40% new French and  
American oak

**PROFILE**  
Raspberry, red currant, Morello cherry,  
savory herbs, graham cracker, coconut

**95**  
JAMES SUCKLING



**2022 CABERNET  
SAUVIGNON**  
**HOWELL MOUNTAIN**

**COMPOSITION**  
100% Cabernet Sauvignon

**WINEMAKING**  
Fermented in open-top tanks with  
extended maceration

**AGING**  
18 months in 80% new French oak

**PROFILE**  
Cassis, blackberry, violet, lavender,  
green tobacco leaf, clove, dark chocolate

**95**  
JAMES SUCKLING



**2022 CABERNET  
SAUVIGNON**  
**DIAMOND MOUNTAIN**

**COMPOSITION**  
100% Cabernet Sauvignon

**WINEMAKING**  
Fermented in open-top tanks with  
extended maceration

**AGING**  
18 months in 65% new French oak

**PROFILE**  
Boysenberry, cassis, mulberry, violets,  
leather, pie crust, caramel

**95**  
JAMES SUCKLING



**2022 CABERNET  
SAUVIGNON**  
**MT. VEEDER**

**COMPOSITION**  
100% Cabernet Sauvignon

**WINEMAKING**  
Fermented in open-top tanks and basked  
pressed into barrels

**AGING**  
18 months in 50% new French oak

**PROFILE**  
Creme de cassis, ripe blackberry, violet,  
coffee liqueur, toasted marshmallow

**95**  
JAMES SUCKLING



**2022 CABERNET  
SAUVIGNON**  
**RUTHERFORD**

**COMPOSITION**  
100% Cabernet Sauvignon

**WINEMAKING**  
Fermented in open-top tanks with hand  
punch downs for two weeks

**AGING**  
18 months in 70% new French and  
American oak

**PROFILE**  
Blackberry, cherry, plum, dried savory  
herbs, dusty cinnamon, clove

**94**  
JAMES SUCKLING