

ALMACERRO

FAMILY OWNED

1898 • 1986 • 2016

2022

ESTATE VINEYARD CABERNET SAUVIGNON

BLEND	97% Cabernet Sauvignon 3% Petite Verdot
ALCOHOL	14.7%
FERMENTATION	100% Stainless Steel Tank
HARVEST DATES	Sept 9th through Sept 13th, 2022
OAK MATURATION	70% New Oak 22-23 months in oak
BOTTLED	Aug 29th, 2024

TASTING NOTES

Dynamic and vivid from the first pour, the 2022 Cabernet Sauvignon is aromatically rich with damson plum and black cherry, interlaced with toasted cumin and coriander seeds, cracked and ground by pestle. Layered Chinese five spice, cassis, red currants, fennel, and fresh Madrona Farms blueberries lift and tantalize the engaging bouquet.

As the wine settles, it brings a calm and warmth with it. Nothing is frantic or fleeting; patience and curiosity are rewarded as the wine unfurls over good conversation. Supple leather, fall oak leaves crushed underfoot, and bright notes of red fruit and blackberries flit with acidity through the shadows and spice of integrated tannins. Cinnamon, eucalyptus, dill, and dark cocoa emerge as the wine evolves in the glass.

It evokes a warm autumn evening at a jazz bar in the West Village—a dimly lit, mid-century modern corner booth of red leather and hand-cast bronze, at once fresh, timeless, and always inviting.

VINTAGE NOTES

The 2022 growing season on Howell Mountain was marked by early development, modest yields, and exceptional fruit intensity. Following a notably dry winter, budbreak arrived in late March, one of the earliest starts in recent years, naturally moderating vine vigor and producing small, concentrated clusters.

The season progressed under largely favorable conditions, with even bloom and steady fruit set across the estate. Warm, stable summer weather supported a smooth and consistent ripening period, with veraison in mid-summer and harvest beginning at the end of August. A brief Labor Day heat wave accelerated final ripening, concentrating flavors and compressing the harvest window.

Careful vineyard stewardship ensured optimal fruit quality throughout the season. The resulting wines display remarkable depth and precision, with refined tannins, vibrant acidity, and a distinct sense of place. This vintage captures the elegance and power of Howell Mountain, with excellent structure and aging potential.



For inquiries please contact info@almacerro.com or sign up for our list at almacerro.com