

ALMACERRO

2022

ESTATE VINEYARD PROPRIETARY RED WINE

BLEND	59% Cabernet Franc 21% Cabernet Sauvignon 20% Merlot
ALCOHOL	14.7%
FERMENTATION	30% Stainless Steel Tank 70% French Oak Puncheons
HARVEST DATES	Aug 31st through Sept 13th, 2022
OAK MATURATION	25% New Oak 22-23 months in oak
BOTTLED	Aug 29th, 2024

TASTING NOTES

Aromatically vibrant, the 2022 Proprietary Red Wine opens with notes of pomegranate, Satsuma plum, and Killarney raspberry layered with anise and a subtle thread of five spice.

The palate naturally unfolds, like the lengthening shadows curling around the trunks of the forest oaks at dusk, revealing cedar, tobacco, and supple new leather. A structured core of rose hip, blood orange and dried bergamot is underscored by mineral tension and a hint of black tea. The finish is expansive and refined, with ripe blueberry, dark chocolate, and a lingering whisper of lilac, giving it an enveloping persona with energetic acidity. Polished and expressive, the wine balances energy with depth, leaving a long, resonant impression.

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, bud break 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