



2022 Howell Mountain Cabernet Sauvignon



The 2022 Howell Mountain Cabernet Sauvignon opens with expressive, almost haunting aromatics—red and black currant, black cherry, and orange essence layered with cedar, caramel brûlée, dried herbs, lavender, and a whisper of tobacco leaf. Hints of baking spice and nutty mocha oak add depth to the bouquet, creating a rich, multifaceted nose that is both classic Howell Mountain and uniquely memorable.

On the palate, the wine displays great volume, depth, and harmony. Full and seamless, it unfolds with red and black fruits, savory notes, and dark chocolate woven into its concentrated core. Fleshy, ripe tannins provide structure yet remain silky and refined, balanced by vibrant acidity and a warm, earthy richness. The finish is powerful and persistent, with lingering red fruits, caramelly earthiness, and a graceful energy that promises long life. Approachable in its youth yet built to evolve, this vintage shows maturity beyond its years and will continue to develop beautifully over the next two decades.

100% Estate Grown | 100% Certified Organic, Biodynamic®
& Regenerative Organic® Farmed

Harvest Information:

Harvest Date; October 10th to 31st 2022

100% Cabernet Sauvignon- 100% Howell Mountain AVA

Aging: 22 months, all French Oak, 80% new

Technical Data:

Brix: 25.5 – 26.7

Bottled: August 22nd 2024

Production: 39 Barrels (968 cases)

