

MAYACAMAS



2022 CABERNET SAUVIGNON – MT. VEEDER, NAPA VALLEY

High on the slopes of Mount Veeder, Mayacamas Vineyards has been a source of legendary California wine since 1889. Since the 1950's the vinification and élevage of Mayacamas remains remarkably consistent and our continued commitment to employ classical techniques and tools is integral to the character of these wines. The mountain terroir at Mayacamas ranges from 1,800 to 2,400 feet in elevation and the estate spans 475 acres, only 50 of which are dedicated to vine. The region's richly intense, age-worthy wines reflect the independent spirit of its mountain growers and vintners, borne of rugged conditions that demand craftsmanship at the highest level.

APPELLATION: Mt. Veeder

VARIETAL: 100% Cabernet Sauvignon

ALCOHOL: 14%

TASTING NOTES

The 2022 Cabernet Sauvignon is intensely aromatic, opening with crushed violet, cassis, mountain sage, and graphite. A core of dark red and blue fruit is layered with notes of cedar, bay laurel, and wet slate. The palate is vibrant and structured, driven by energetic acidity and finely sculpted tannins that give the wine both tension and lift.

VINTAGE, VINEYARDS & TERROIR

The 2022 growing season was defined by contrast – a season of measured, steady ripening culminating in a dramatic September heat event that resulted in a compressed and intense harvest. Our estate's high elevation, maritime influence and diverse exposures helped preserve balance and freshness, resulting in wines of depth, structure and energy.

Our long-term commitment to organic farming played a subtle but important role in 2022. Building soil health takes time and patience, but the improved soil structure, biodiversity and water holding capacity helped support balanced vine growth and consistent fruit development.

The defining decisions of the 2022 vintage centered on timing. Close monitoring of fruit development across the estate's diverse mountain blocks allowed the team to respond thoughtfully to the September heat event, harvesting each parcel at optimal maturity. In the cellar, a measured approach to extraction and élevage preserved the freshness, structure, and sense of place.

The wine was aged for 30 months in oak – 20 Months in foudre and 500L puncheon, followed by 10 months in 225L barrel.

