



## 2022 Cabernet Sauvignon – Paso Robles

Vintage: 2022  
Varietal: 100% Cabernet Sauvignon  
Appellation: Paso Robles, Creston  
Grower: Falcone Family Vineyard  
Harvested: October 6, 2022  
Bottling Date: March 19, 2024  
Cases Produced: 395  
Bottle size: 750ml  
Suggested Retail Price: \$40.00  
Release Date: September 2024

**Winemaker Notes:** Our vines were farmed meticulously maintaining the proper number of clusters for each individual shoot. This technique produces a very intense wine that captures the flavors of our site.

The 2022 Cabernet Sauvignon shows great depth and structure with purple hues and a rich texture of velvety tannin. There are aromas of lush black cherry, caramel, coffee, and “dust” which continue on the palate with blackberry, spicy anise, and cocoa.

Optimum storage conditions: constant temperatures 55 to 58°F, darkness

Aging potential: To enjoy young fruit aromas, consume within 1 to 3 years of bottling date. For extended aging under ideal conditions, consume within 3 to 10 years of bottling date.

### **Fermentation**

Cold soak 48 hours prior to  
inoculating  
Fermented in 1.5 ton bins

### **Bottle Analysis**

Alcohol: 14.2%  
pH: 3.53  
TA: 0.66 g/100ml

### **Accolades**

Wine Enthusiast – 90 points

### **Aging**

17 months in barrel  
50% new oak, (38% French oak,  
12% American oak)

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