

2022 RED BLEND CELLAR NOTE

APPELLATION

Sonoma Coast

AGING

20 months in barrel 35% new French Oak

VARIETALS

47% Mourvèdre 27% Grenache 26% Syrah

COOPERAGE

Tremeaux, Ermitage, Atelier, Baron

ALCOHOL

TBC

ABOUT THE WINE

A classic blend with a twist, the 2022 Cellar Note Red Blend marks a fresh chapter-led, for the first time, by Mourvèdre. While Grenache typically takes the spotlight in this cuvée, 2022 presented a unique opportunity. After extensive blending trials, the winemaking team landed on a dynamic final composition.

The decision was driven by the standout character of Mourvèdre in this vintage. In exceptional years, it reveals a vibrant aromatic range from ruby red grapefruit and tart cranberry to savory notes of grilled ham and pineapple. In 2022, it brought both structure and surprise, a compelling contrast of brightness and depth.

Supporting this is our Estate-grown Grenache. Expressive of its cooler-climate setting, this Grenache leans into red-fruited elegance, with pomegranate, fresh violets, and taut acidity that brings lift and energy to the blend.

Rounding out the trio is Syrah from the late-ripening Jemrose Vineyard in Bennett Valley. Inky and powerful, it adds backbone and length, layering in flavors of black plum, olive tapenade, and pink peppercorn that ground the blend and lend a savory edge.