



FITCH MOUNTAIN

2022 SONOMA COUNTY CABERNET SAUVIGNON

Our 2022 Cabernet Sauvignon was produced from fruit grown in Alexander Valley and Dry Creek Valley Sonoma County's premier appellations for this variety. This wine is full-bodied and elegant, offering layered, ripe fruit impressions – blackberries, cassis, and ripe blueberries. The mouth feel is full and round, with smooth, expertly structured tannins and subtle dark chocolate, vanilla bean and light spice notes leading to an extended and lasting finish.

Winemaking

Harvested on September 20, 2022 at 25.0 degrees brix, our Cabernet fermented ten days at 72F to dryness. We then macerated an additional 20 days to soften and develop the tannins, and to extract additional color. Following pressing, the wine was moved to 60/gl French Oak barrels and aged for sixteen months. We hope that you enjoy our wines just as we do at the winery.

Tasting Notes

The 2022 Fitch Mountain Cabernet Sauvignon opens with captivating aromas of red cherry and red raspberry, instantly joined by the inviting scent of a fresh blackberry cobbler. The palate bursts with vibrant red berry and ripe black cherry flavors, layered with notes of caramel, dark chocolate, and freshly brewed coffee, all subtly framed by toasty oak. Impeccably structured and luxuriously smooth in texture, this medium-bodied Cabernet evolves gracefully with each sip, revealing increasing depth and nuance. The finish is long and poised, leaving a lasting impression of balance, elegance, and complexity.



Appellation: Sonoma County

Vineyards: Alexander Valley & Dry Creek

Blend: 100% Cabernet Sauvignon