



SAINT HELENA WINERY

Proprietary Red 2022

Wine Notes: *By Winemaker, Lindsey Wallingford & Consulting Winemaker, Aaron Pott*

Exhibiting a deep ruby hue in the glass, the 2022 Proprietary Red Blend entices with aromas of dark red fruits, including luscious black cherries and ripe raspberries, layered with hints of violet, sweet tobacco leaf and subtle nuances of cocoa powder. On the palate, this wine reveals a symphony of flavors, with notes of cassis, plum and blackberry intertwining seamlessly with accents of cedar and a touch of leather.

Structured yet supple, the wine showcases velvety tannins that lend depth and dimension to the palate, while well-integrated acidity ensures balance and finesse. The finish is long and lingering, leaving echoes of dark fruit and spice. Whether enjoyed in its youth or cellared for further development, this wine promises to elevate any occasion.

Winemaking:

Like all the red wine fruit we bring in at harvest, this wine originated from carefully hand-picked vines. The fruit goes through a gentle destemming process before grapes are examined and culled to allow only the best into the tank for fermentation. The winemaking journey begins with several days of a “cold soak” in tank before fermentation begins - this allows for deeper extraction of colors and phenolic compounds from the grape skins. After carefully controlled fermentations, the wine is aged in French oak barrels for approximately 16 months before blending and bottling.

Winemakers Lindsey Wallingford and Aaron Pott have imminent approachability and generous fruit character in mind when creating this special blend. *Cheers to you!*

Composition: This Red Blend is a carefully curated fusion of 78% Cabernet Sauvignon, 15% Petit Verdot and 7% Petite Sirah, each varietal contributing its unique character to the final composition.

AVA: St. Helena, Napa Valley

Alcohol: 14%