

NINER

WINE ESTATES

2022

CABERNET SAUVIGNON

Heart Hill Vineyard, Willow Creek District of Paso Robles

WINEMAKER

Patrick Muran

CLONE

337, 33, 412, 47, 43,
53, 595, 169, 31

ROOTSTOCK

110R, 1103P, 101-14

HARVEST DATES

September 7–September 15, 2022

AVERAGE BRIX

26°

AVERAGE YIELD

1.6 Tons/Acre

pH / TA

3.79/5.6 g/L

ALCOHOL

14.9%

VINEYARD

100% Heart Hill Vineyard

BLEND

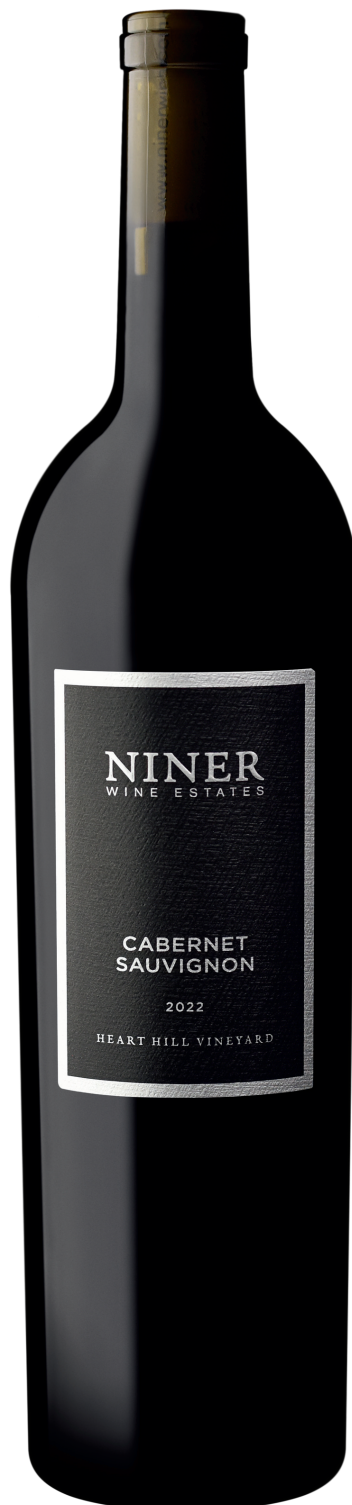
85% Cabernet Sauvignon
15% Malbec

COOPERAGE

38% new French oak,
French oak tank

BARREL AGING

20 months



VINEYARD

The 2022 vintage will likely be remembered as one of the most dynamic in the past two decades. It marked our third consecutive year of drought, with rainfall totaling just half of the average. Fortunately, we received rain at the right time in March and April, which enabled the development of healthy canopies. A generally cool and windy spring led to a below-average fruit set, which was offset by a flip to warm temperatures in June and July. The result was small berries, thick skins and intense concentration. The season culminated in a 10-day heatwave in late August and early September, which accelerated ripening across many varieties and triggered an unusually early and condensed harvest. We began picking on September 7 and finished by September 15—our earliest and fastest harvest since 2009. The 14, 1-2 acre vineyard blocks that make up this Cabernet Sauvignon were harvested within a tight two-week window in the first half of September.

WINEMAKING

After hand-picking the grapes at night, we sorted, destemmed, and gravity-fed them into stainless steel fermenters. Given the vintage's emphasis on red fruit and naturally vibrant acidity, we chose shorter fermentations with minimal tannin extraction to preserve freshness, purity, and balance. Each lot was then transferred to 100% French oak barrels, 38% new, and aged separately for 14 months. The final blend was composed from select Cabernet blocks, complemented by 15% Malbec to enhance depth and aromatic lift. We then racked the blend into 2,000-gallon French oak tanks for an additional 6 months to allow the wine to integrate, marry flavors, and polish the finish. The wine opens with vibrant red fruit, layered with delicate hints of blueberry. Warm-toned French oak frames the fruit beautifully, contributing notes of graham cracker, baking spice, nutmeg, and caramel on a long, refined finish.