

2022

HI NO TORI CABERNET SAUVIGNON

WINEMAKER'S NOTES

The wine has flavors of cassis, black cherry, and plum with tobacco and cedar accents. It has bright acidity, a full mid palate, and fine-grained tannins. The cabernet franc adds an herbal accent, lifted aromatics, and freshness to complement the richness and complexity of the cabernet sauvignon.

VINIFICATION PROCESS

The fruit came from several different blocks of Meadowbrook Farm cabernet sauvignon and cabernet franc. After the completion of malolactic fermentation in the spring, the different lots of cabernet sauvignon were blended with 14% cabernet franc and then aged for 18 months in 40% new French oak. All of the components underwent native fermentation in stainless steel tanks with maceration times ranging from 12 to 25 days.

STORY

Japanese for "Bird of Fire", this wine embodies the eternal spirit of the phoenix that adorns the label. Proceeds from the sale of this wine benefit the California Firefighters Endowment, providing scholarships to the children of fallen firefighters.



WINEMAKER	APPELLATION	VINEYARD	
Steve Matthiasson	Oak Knoll District of Napa Valley	Meadowbrook Farm Estate	
CASES	TA	PH	ALC
400 750mL	5.7 g/L	3.70	13.5%
DECANTER-95 PTS			
<i>This vintage offers darker, more brooding fruit character than past iterations, with gentle, integrated tannins that are fine and favourable. The finish is refined, highlighted by pomegranate and blood orange notes that add elegance and lift.</i>			



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