

# 2022 ESTATE CABERNET SAUVIGNON



WINE CLUB  
Quarterly Allotment  
Spring 2025 Winemaker's Selection

VARIETAL COMPOSITION	Cabernet Sauvignon 100%	
APPELLATION	Cape May Peninsula	
VINEYARD	Hawk Haven	
HARVEST	September 30, 2022	
	Tonnage: 5.58	Brix: 21.5°
TECHNICAL DATA	ABV: 12.7%	RS: 0%
	TA: 6.15 g/L	pH: 3.76
COOPERAGE	17 mo. Neutral + New French Oak	
PRODUCTION	140 Cases	

## TASTING NOTES

This wine features a rich ruby color with violet hints and aromas of blackberry, currants, strawberry jam, vanilla, milk chocolate, baking spices, and espresso. On the palate, it offers flavors of ripe berries, vanilla, caramel, and roasted espresso. Full-bodied with balanced acidity and firm tannins, it finishes with oak-derived flavors of spice, vanilla, and chocolate. A beautifully expressive wine that will continue to evolve with age.

## PAIRING NOTES

This wine pairs beautifully with rich, flavorful meats like ribeye and porterhouse, as well as hearty dishes like eggplant Parmesan. The bold fruit flavors and firm tannins complement the richness of the steaks, while the oak-derived spices enhance the savory depth of the eggplant Parmesan.

**Preferred Dish: Butter Basted Ribeye**

## WINEMAKING NOTES

Aged for 17 months in oak (27% new, 73% neutral), this vintage marks our first use of new French oak in the red program.

## VINTAGE NOTES

The 2022 vintage at Hawk Haven was exceptional, with hot temperatures and minimal rain leading to optimal fruit maturity and an earlier harvest. Cabernet Sauvignon thrived this year, overcoming typical challenges and producing a robust wine with great color and tannin development.

HAWK HAVEN  
Vineyard & Winery