



2022 PAHLMAYER PROPRIETARY RED NAPA VALLEY

HARVESTED	September 8 – 30, 2022
VINEYARDS	45% Upper Range, 30% Waters Ranch, 13% Round Pond, 6% Stagecoach, 6% Vangone
BARREL AGE	18 months in 90% new Taransaud barrels
FINISHING	Unfined and Unfiltered
BOTTLED	May 2024
COMPOSITION	86% Cabernet Sauvignon, 4% Merlot, 4% Cabernet France, 3% Malbec, 3% Petit Verdot
ALCOHOL	15.1%
WINEMAKER	Katie Vogt
RELEASE DATE	May 2025

WINEMAKING

Over 22 days, individual blocks in our mountain vineyards were hand-harvested at night – selected only once the fruit reached optimal ripeness. The fruit underwent both hand and optical sorting before being gravity-fed to tank. Fermentations were carried out separately for each lot, with gentle extraction tailored to preserve aromatics and structure. Juice is gently extracted with a basket press before its final rack to barrel for cellaring. Dozens of individual lots were aged for 18 months in 90% heavily toasted new Taransaud French oak barrels. Cabernet Sauvignon is the heart of this wine; the finest Cabernet of the vintage was assembled from the many distinctive lots, and the blend was completed with the addition of other Bordeaux varieties. The final blend was bottled unfined and unfiltered in May 2024, enjoying additional bottle age before release.

WINEMAKER IMPRESSIONS

The 2022 Proprietary Red is an expansive and energetic expression of Napa Valley mountain terroir – rich with lifted aromatics and finely structured tannins. The wine opens with savory notes of green and black peppercorn, tobacco leaf, and forest floor, layered over a core of macerated cherry, blackberry, and plum. As the wine evolves in the glass, a dynamic streak of black licorice, chai spice, and cocoa emerges across the mid-palate, balanced by mouthwatering acidity and a long, generous finish. The tannins are already beautifully integrated, lending a velvet texture through the mid-palate. This wine is a compelling reflection of site, vintage, and thoughtful farming – beautiful upon release with the structure to evolve over the next 10–12 years. – Katie Vogt

VINTAGE NOTES

The 2022 vintage was another low-yielding year, producing wines of exceptional concentration and opulence. The season began with late winter rains followed by a moderate spring and early summer, allowing for steady fruit development, with even ripening across vineyard blocks. Late summer heat spikes demanded extreme precision in vineyard management. Thanks to our mountain vineyard sites and responsive canopy strategies – including the use of misting technology – fruit integrity was preserved at critical moments. Waters Ranch with its deeper soils and Upper Range, in particular, delivered exceptional quality, balancing ripeness with structure and freshness.