

Diamond Creek Vineyards

Gravelly Meadow Cabernet Sauvignon 2022

Napa Valley, California, United States



Technical Information

Style: Still, Red

Varietal(s): 77% Cabernet Sauvignon, 14% Malbec, 6% Petit Verdot, 3% Merlot

ABV (%): 14.5

pH: 3.76

Residual Sugar (g/L): 0.5

Total Acidity(g/L): 5.8

Volatile Acidity(g/L): 0.61

Other Information

Dietary:

Suitable for Vegetarian: No

Suitable for Vegan: No

Allergens: Sulphites

Sustainability:

Organic: Yes

Biodynamic: No

Sustainable certification: No

Vineyard & Viticulture Practice

Diamond Creek Gravelly Meadow Cabernet Sauvignon 2022 is produced from Diamond Creek Vineyards, planted in 1968 and closely associated with the rise of site-specific Cabernet Sauvignon in Napa Valley. The estate was founded on the principle that different soils impart distinct flavours and textures in wine. Gravelly Meadow reflects this philosophy through a single-vineyard expression shaped by its individual site character, contributing to Diamond Creek's reputation for precision, structure and long-lived Cabernet Sauvignon.

Packaging Information

Barcode: NA

Case Weight (g): 8

Case Dimension (mm): L305 x W270 x H178

Bottle Weight (g): 1218

Bottle Dimension (mm): H305, Dia76

Type of Closure: Cork

Vintage Notes

The 2022 vintage was Diamond Creek's 50th anniversary harvest and followed two other relatively dry years. Yields were even lower than in 2021, which had already been the estate's lowest in decades. Warm early September conditions accelerated picking, resulting in the earliest start and finish on record at Diamond Creek. Cooler weather returned towards the end of the month. The low-yielding season produced small berries and concentrated juice.

Vinification

NA

Tasting Notes

The nose evokes the surrounding forest, with pine, mint, wild berries and a savoury undercurrent. The palate is harmonious and composed, with fruit, acidity and tannin held in precise proportion. Structured yet serene, it shows Cabernet depth without heaviness, combining freshness, texture and refined concentration. The tannins are integrated and balanced, carrying the wine towards a long, poised and persistent finish. Production was limited to 434 cases.

Food Pairing

Pair with roast lamb, ribeye steak, filet mignon, venison, mature cheeses, grilled mushrooms, braised beef or classic steakhouse dishes.