

Diamond Creek Vineyards

Red Rock Terrace Cabernet Sauvignon 2022

Napa Valley, California, United States



Technical Information

Style: Still, Red

Varietal(s): 94% Cabernet Sauvignon, 6% Merlot

ABV (%): 14.5

pH: 3.75

Residual Sugar (g/L): 0.5

Total Acidity(g/L): 5.8

Volatile Acidity(g/L): 0.62

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 Red Rock Terrace Cabernet Sauvignon 2022 comes from Diamond Creek Vineyards, established in 1968 and regarded as a landmark estate for single-vineyard Cabernet Sauvignon in Napa Valley. Diamond Creek was founded on the belief that soil variation gives each wine a distinctive personality. Red Rock Terrace is one of the estate's individual vineyard expressions, shaped by this commitment to site definition, vineyard precision and the long ageing potential of Napa 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 marked Diamond Creek's fiftieth anniversary harvest. The season was the third in a sequence of relatively dry years, resulting in yields even lower than 2021. An unusually warm start to September brought the estate's earliest harvest on record, both in terms of beginning and completion, followed by cooler weather later in the month. The small berries and concentrated juice typical of low-yielding years produced wines with impressive depth, texture and intensity.

Vinification

NA

Tasting Notes

The nose is characterised by vibrant fruit and floral intensity. The palate is immediately appealing, with generous Cabernet fruit, layered structure and a polished, expressive texture. There is both freshness and depth, with the wine already showing charm while retaining the complexity to develop further in bottle. The tannins are refined and well integrated, supporting an elegant, persistent finish. Production was limited to 398 cases.

Food Pairing

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