

Diamond Creek Vineyards

Volcanic Hill Cabernet Sauvignon

2022

Napa Valley, California, United States



Technical Information

Style: Still, Red

Varietal(s): 85% Cabernet Sauvignon, 5% Merlot, 5% Malbec, 5% Petit Verdot

ABV (%): 14.5

pH: 3.74

Residual Sugar (g/L): 0.5

Total Acidity(g/L): 5.9

Volatile Acidity(g/L): 0.64

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 Volcanic Hill Cabernet Sauvignon 2022 comes from Diamond Creek Vineyards, planted in 1968 and recognised for pioneering single-vineyard Cabernet Sauvignon in Napa Valley. The estate was founded on the belief that distinct soils create distinct wine profiles, an approach that helped shape the perception of site-specific Napa Cabernet. Volcanic Hill is part of this historic estate expression, showing the individuality, structure and depth associated with Diamond Creek's vineyard-led philosophy.

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. It was the third consecutive relatively dry year, with yields even lower than in 2021, already the estate's lowest in decades. An unusually warm early September brought the earliest harvest start and finish on record, before cooler weather arrived at the end of the month. Small berries and concentrated juice defined the vintage, producing wines with exceptional texture, density and depth of flavour.

Vinification

NA

Tasting Notes

Classic Cabernet Sauvignon in style, balancing refinement and power. The nose shows appealing dark fruits and spice, followed by sweet tobacco, cedar and coffee. The palate is structured and concentrated, with depth, polish and a strong sense of balance. Rounded tannins give a refined texture, while the fruit remains focused and expressive. The finish is impressively long, layered and persistent. Production was limited to 452 cases.

Food Pairing

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

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