



2022 REGATTA MERITAGE

Dry Creek Valley

HISTORY

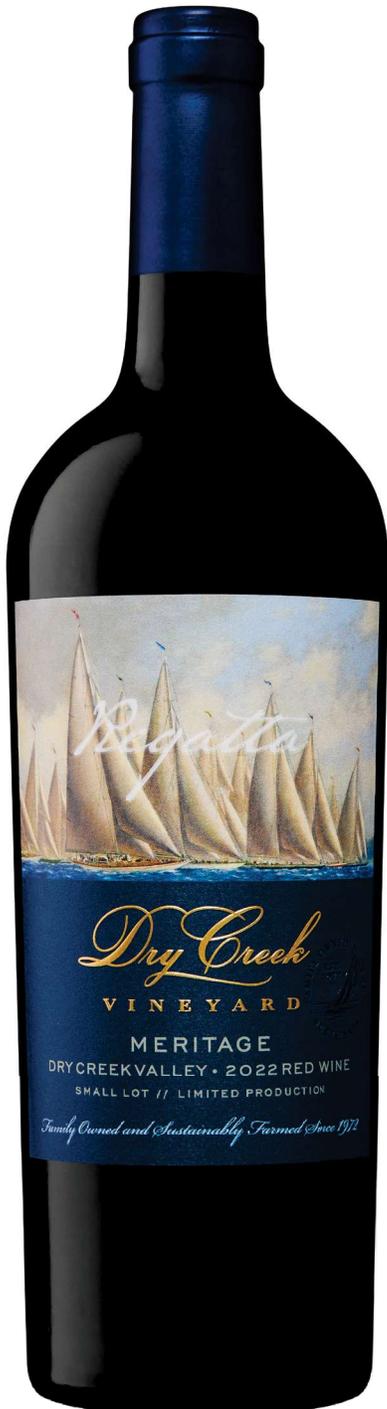
Sailing has been part of our family winery's heritage since its founding in 1972, just like our dedication to Bordeaux-style blends. The Regatta Meritage, an elegant and richly textured blend, embodies our passion for balance, finesse and character in red wine. The term "Meritage" reflects the "merit" of the grape and the "heritage" of the blending tradition. This wine honors the sailor in all of us and celebrates our founder, David S. Stare, the first vintner in California to feature "Meritage" on a label.

GROWING SEASON

The 2022 harvest was compressed, starting with an early budbreak in the spring. A heatwave at the beginning of September accelerated ripening and shifted the timeline of a significant number of vineyards, setting the earliest recorded picks in the history of our family winery, particularly for red varieties. Fortunately, some rain following the heatwave mitigated the increase in sugars, resulting in a high-quality, yet short and intense harvest that spanned just 44 days. We are pleased with this vintage — cluster and berry sizes were down, but aromatics and flavors in the wines are abundant!

WINEMAKER COMMENTS

This wine is a full-bodied, classically styled blend that delivers depth and elegance in equal measure. The nose opens with layers of black currant, black cherry, and ripe plum, framed by notes of fine leather, cedar, and dark chocolate, with hints of bay leaf, black pepper, clove, and cardamom adding savory intrigue. On the palate, the wine shows impressive breadth and balance, offering concentrated flavors of black cherry, blueberry, and plum underscored by wet-stone minerality, toasty oak, and cocoa powder. Subtle accents of caramel, cinnamon, and dark chocolate lend warmth and complexity. Firm yet approachable tannins give the wine structure, while vibrant acidity carries the flavors through a long, composed finish. This is a beautifully integrated wine with the poise to age gracefully over time.



BLEND

66% Merlot
13% Cabernet Franc
12% Cabernet Sauvignon
5% Petit Verdot
4% Malbec

FERMENTATION

12–16 days in fermenters at 82–88°F;
pumped over twice daily

BARREL AGING

19 months in French, European and
American oak; 34% new oak

ALCOHOL | 14.1%

BRIX | 24.8

PH | 3.64

TA | 6.6 g/L

HARVEST DATES

September 7–September 27, 2022

VINE AGE | 10–30 years

SOILS

Hillside vineyards with gravelly loam