

2022 Château Duplantier

\$67 750 ML

This age-worthy wine is a bold expression of the four Rhône varietals that define Duplantier. The wine opens with aromas of dark plum, roasted fig, and black olive layered with cracked pepper, flint, and savory herbs. Concentrated black fruit and grilled meat notes unfold over firm, polished tannins, with a lingering finish of blackberry, graphite, tobacco, and warm spice.

VINTAGE NOTES

A dry winter and mild spring set the stage for 2022 in Santa Barbara County, with even ripening through a temperate summer. An intense Labor Day heat dome and light harvest rains compressed picking, but cool maritime nights preserved acidity and balance. The vintage produced concentrated, lower-yielding wines with vibrant freshness, depth, and structure.

VINEYARD SOURCE

Sourced from a select group of Santa Barbara County vineyards that share our commitment to thoughtful, sustainable farming, these wines reflect the diverse terroirs that define the region. From cool coastal sites to warmer inland blocks, each grower is chosen for their dedication to balanced viticulture and site expression, ensuring fruit of purity, character, and integrity in every bottle.

VINEYARD & HARVEST

VINEYARD	Stolpman, Vozelgang, Portico Hills, Thompson
AVA	Santa Barbara County
SOIL	Various
CLONE	Various
VARIETALS	
42%	Syrah
21%	Petite Sirah
21%	Mourvèdre
16%	Grenache
HARVEST	September/October 2022

CELLAR

FERMENTATION	On skins in bins
MLF	Partial
AGING	27 mo. · New French Oak
ALCOHOL	15.2%
PH / TA	3.42 / 5.8 g/L

RELEASE

BOTTLED	January 2025
RELEASED	June 2025
PRODUCTION	400 Cases
BOTTLE	750 mL · Burgundy

PRESS & AWARDS

93 pts

WINE ENTHUSIAST

91 pts

JEB DUNNUCK

PAIRINGS

With its bold dark fruit, savory spice, and firm tannins, this Rhône blend pairs beautifully with grilled lamb, braised short ribs, or pepper-crusted ribeye. It also complements hearty beef stew, roasted duck, or aged cheeses like Manchego and sharp cheddar.