

2022 Happy Canyon
Cabernet Sauvignon

\$65 750 ML

This Cabernet Sauvignon offers remarkable intensity and polish. Dried lavender, black tea, and macerated black cherry lead into boysenberry, cracked peppercorn, and sweet cedar smoke. Fine-grained tannins and fresh, integrated acidity provide structure and lift, carrying the layered flavors through a long, persistent finish.

VINTAGE NOTES

A dry winter and mild early season gave way to cool, windy conditions during bloom in Happy Canyon, limiting fruit set and setting a naturally low crop. Temperate summer weather encouraged steady development before the intense Labor Day heat dome accelerated ripening and compressed harvest. Cabernet Sauvignon weathered the heat particularly well, producing deeply colored, concentrated wines with layered flavor, firm structure, and the freshness and balance to age gracefully.

VINEYARD SOURCE

At the warm eastern edge of the Santa Ynez Valley, Happy Canyon Vineyard rises steeply from the valley floor toward the Santa Ynez ridgeline. Heavy serpentine cobbles and nutrient-poor soils force the vines to root deeply in search of water, naturally limiting yields and concentrating flavor. Warm, sun-filled days encourage full, even ripening, while cool nights preserve freshness, producing fruit of exceptional depth, intensity, and structure.

VINEYARD & HARVEST		CELLAR		RELEASE	
VINEYARD	Happy Canyon	FERMENTATION	On skins with 3 week extended maceration	BOTTLED	August 2024
AVA	Happy Canyon of Santa Barbara			RELEASED	August 2025
SOIL	Loam with river cobbles	MLF	Natural	PRODUCTION	170 Cases
CLONE	4	AGING	22 mo. • 60% New French Oak	BOTTLE	750 mL • Bordeaux
VARIETALS		ALCOHOL	14.0%		
100%	Cabernet Sauvignon	PH / TA	3.98 / 5.2 g/L		
HARVEST	October 2022				

PAIRINGS

With its dark berry fruit, cedar, peppercorn, and fine-grained tannins, this Cabernet Sauvignon pairs beautifully with grilled ribeye, braised short ribs, or herb-roasted lamb. It also complements mushroom risotto, a classic cheeseburger, or roasted vegetables, while firm aged cheeses such as cheddar, Gouda, and Manchego provide an equally satisfying match.