

OUTWARD

2022 Massa Vineyard Cabernet Sauvignon

vineyard

Massa Vineyard (formerly Durney) is located in the remote highlands of Carmel Valley and sits at 1500 feet in elevation, overlooking the hills of the remote Cachagua region.

Massa's first Cabernet Sauvignon vines were planted on their own roots in 1968 by the Durney family. We are lucky to source our fruit from this original 1968 block. The vineyard has been farmed using organic practices from the start, and received its organic certification in the 1980s. The vines are trained with a unique quadrilateral cordon and are own rooted, dry farmed, and planted in sandy loam and granitic soils.

winemaking

The 2022 Cabernet Sauvignon was harvested by hand on September 29, 2022. The grapes were de-stemmed and spent 30 days on the skins while undergoing a native yeast fermentation.

A combination of punchdowns, pour overs, and occasional pumpovers were used for gentle extraction and cap management. After fermentation, the wine was basket pressed and aged in neutral French oak barrels for 10 months. Minimal sulfur was added for stability before bottling without fining or filtration in July 2023.

tasting notes

With no new oak influence, our Massa Cabernet is our ode to the old school Cabs of California. Our 2022 Cab from this site carries both richness of aroma from the vintage and a relative lightness in body and structure. A bouquet of red and purple fruits, notes of leather, cedar, and spice bounce from the glass, while integrated acidity and gentle tannins complete the palate. This is a ready to drink Cabernet for any occasion—with or without food.

details

- composition: 100% Cabernet Sauvignon
- cases produced: 228
- harvest Brix: 22.5
- alc: 13.0
- pH: 3.73
- TA: 5.9 g/L
- RS: 0.1 g/L