In collaboration with nature,
with reverence for craft,
in honor of place.

2022 Favia CERRO SUR Red Wine Napa Valley

Rancho Chimiles, the classic California ranch high in the mountains east of Coombsville, is the home of the Cabernet Franc at the core of our perennially impressive blended red wine, Cerro Sur. These mature vines (nearly 40 years now), in this very special terroir, produce a wine of singular character, aromatic enthusiasm, and fresh, focused flavors. After meticulous sorting, the grapes are carefully monitored through fermentation and maceration, giving the wine a fine texture and a narrow focus. This is followed by 19 months of aging in 50% new French oak barrels, and bottling without fining or filtration, which we feel helps to maximize the potential of the wine.

2022 was the third year of an extended drought in California, and these deeply-rooted vines dug down to find the resources needed to deliver a crop only slightly below normal. The warmth of the summer was tempered by the high elevation—the vineyard being over 1,000 feet above sea level—and its north-facing aspect. The wine shows the power of site, and this being the 20th year of Favia producing the Cerro Sur, it slides into the vertical line up with as strong a character as ever. This wine always shows aromas of bright red fruits—bing cherry, raspberry, strawberry—along with light, alluring aromas of licorice, white flowers, lavender, and cinnamon stick. The natural acidity in the grapes lend a freshness to the wine, and all this spice and bright fruit combine to create a flavor sensation unlike any other in the Napa Valley.

The intensity of this vintage is sensed in the glass immediately with this wine. And the focus, freshness and structure mean that the wine will age gracefully for many years.

59% Cabernet Franc, 30% Cabernet Sauvignon, 11% Merlot
395 cases produced

favia