



2022 Rothwell Hyde NAPA VALLEY

Each vintage creates its own challenges. Instead of being combative, we lean in and let the vineyards guide us forward. It is in that vein when a truly astonishing and iconic wine can rise and become representative of who we are as makers. Rothwell Hyde is a wine that fuses all the work we do in the vineyards with the work in the winery. Typically, two co-fermentations from Madrona Ranch and Cappella are formed at harvest to become the foundation of Rothwell Hyde. Single barrels from select single vineyard lots are added to form a cohesive wine that carries the identity of the vintage. Rothwell Hyde continues to elevate the level of our farming and allows us creative freedom in the winery.

Harvest was swift and timely in 2022. The intense and persistent heat wave after Labor Day launched the vintage into motion. With grapes being picked every day, it was very easy to craft two primary fermentations that became the foundation of the 2022 Rothwell Hyde. On September 8, a vast selection of fruit was picked from all blocks at Cappella and fermented with the oldest Cabernet Franc from Madrona Ranch. Conversely, on September 14, a large, diverse pick was conducted at Madrona Ranch selecting fruit from nearly all the blocks. This was combined in tank with Petit Verdot from both Cappella and Thorevilos. These 9 barrels created the framework of the 2022 Rothwell Hyde giving room for a small amount of Thorevilos to be added at blending for a total of 10 barrels. In all, the 2022 Rothwell Hyde is a composition of 67% Cabernet Sauvignon, 22% Cabernet Franc, and 11% Petit Verdot.

**VINEYARD
COMPOSITION:**

Madrona Ranch, Cappella,
Thorevilos

VARIETIES:

Cabernet Sauvignon, Cabernet
Franc, Petit Verdot

HARVEST DATES:

September 8, 13, 14

PRODUCTION:

10 Barrels

BOTTLED:

December 2024

RELEASE DATE:

Spring 2026