

2022
Private Reserve
Red

\$60.00



Tasting Notes:

Aromas of blackberry, plum, currant and dried flowers. Hints of oak spice. Lush black fruit flavors. Racy acidity balances integrated tannins. Long fruit and cedar driven finish.

Pair with: Pepper-Crusted Rib Eye, Braised Lamb Shank, Smoked Truffle Risotto or Chocolate Cheesecake with Blackberry Coulis.

Growing Notes:

A cool, wet spring delayed bud break and slowed the start of the growing season. Summer brought warm and dry conditions mixed with well-timed rains, allowing for ideal ripening. Cool fall nights helped the grapes retain natural acidity and ensured an excellent harvest, with concentrated flavors and well-balanced wines.

Composition Notes	60% Syrah, 20% Cabernet Sauvignon, 10% Merlot, 10% Malbec
Aging Strategy	Aged 22 months in oak barrels, 18.3% new (7.1% French, 5% Hungarian, 6.2% American), 26.6% once-filled barrels (17.4% American, 9.2% French) & 55.1% neutral oak.
Vineyards	67% Sawtooth, 22% Huston Estate, 6% Williamson, 5% Skyline
Alcohol Content	13.4%
pH	3.93
TA	5.2 g/L
Cases Produced	125
Release Date	November 2024



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