



## 2022 Geyserville Ranch Henry's Blend Red Wine, Alexander Valley

Three generations farming premium wine grapes across five estate ranches for over four decades, the Trione family produce small lot, hand-crafted wines showcasing the best fruit from our vineyards.

**Winemaker Tasting Notes:** Deep, savory aromas and flavors abound. The nose is full of dark fruit, coffee bean, and green olive. The palate captivates with black cherry, marjoram and an umami finish of hoisin sauce.

**Retail Price:** \$60

**Vineyard:** Traversing the Mayacamas Mountains to the north and the banks of the Russian River to the south lies our Geyserville Ranch. With 80 acres under vine this site is surrounded by vineyards that have been farmed by multigenerational agricultural families since the mid 1800's, many of whom continue to produce some of the most sought-after fruit in the valley. The soil is a mix of fine gravel from centuries of erosion combined with clay loam and riverbed silt deposits. Ample sun exposure by day, but at night, the river funnels cool air from the ocean settling over the valley extending ripening to yield elegance and finesse. Certified Sustainable in 2017 (CCSW)

38°73'05.1"N 122°91'28.2"W

**Vintage:** The 2022 growing year looked like it was going to be year 4 or 5 of drought conditions with below average winter rains but some late spring rains came to the rescue and aided in canopy growth, which would become essential later in the summer. Late spring and early summer growing conditions were ideal although crop yields looked to be slightly lower than average. An early September heat spike with consecutive record-breaking temperature days resulted in a race to the finish.

**Winemaking:** The 2022 Henry's Blend consists of 37% Cabernet Sauvignon, 34% Merlot, 13% Petit Verdot, 9% Cabernet Franc and 7% Malbec. The grapes were fermented in open-top tanks for a week followed by another two weeks of extended maceration. Pump overs extract color and tannin from the skins without disturbing the cap. The juice is pressed off the skins then transferred to oak barrels for malolactic fermentation and long-term aging.

**Oak:** 100% French | **Aging:** 18 months

*"Three generations, five decades of farming, five ranches.  
Our family is deeply rooted in Sonoma County."*

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