



2022 ADAMVS CABERNET SAUVIGNON ‘ADAMVS’

ADAMVS, Latin for “borne from our red earth,” was founded by Denise and Stephen Adams in 2008 on Howell Mountain, the first recognized appellation in Napa Valley. With its remarkable elevation and unique volcanic soils, our mountain estate stands apart from other mountain districts in the valley. Our 27 acres of vineyards have been certified biodynamic since 2011, exemplifying our commitment to preserving the true essence of this land. Our flagship Cabernet Sauvignon, ADAMVS, epitomizes the quality of the finest sections of our estate vineyard. It is our most complex and elegant wine.

VINTAGE

The 2022 vintage marked a third consecutive year of drought, resulting in low yields, small berries, and concentrated flavors. Cool spring temperatures encouraged smaller canopies, naturally increasing the vines’ drought tolerance through the warm summer. ADAMVS was harvested in early September, just ahead of an extended period of heat.

SENSORY

A precise expression of the Estate, sourced from its highest-elevation vineyards and deepest soils, the 2022 ADAMVS is defined by harmony, depth, and intrigue. Bing cherry is layered with the bright citrus, warm spice, and subtle richness of Ceylon black tea, while Caribbean Bay leaf adds a deep, fragrant note of baking spice and citrus peel. Its generous structure unfolds into a long, elegant finish, with the depth and balance to evolve beautifully for decades.

TECHNICAL

COMPOSITION | 100% Estate Cabernet Sauvignon

HARVEST | September 10th, 2022

DAYS ON SKINS | Average 23 days

AGING | 18 months in 67% new French oak

RELEASE | September 2026

SERVING | 55-60° Fahrenheit