



2022 ADAMVS CABERNET SAUVIGNON ‘QUINTVS’

ADAMVS, Latin for “borne from our red earth,” was founded by Denise and Stephen Adams in 2008 on Howell Mountain. 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. QUINTVS (Latin for “five”) Cabernet Sauvignon grapes are selected from blocks that embody the essence of our estate vineyard’s five main soil series.

VINTAGE

The 2022 vintage marked a third consecutive year of drought, resulting in low yields, small berries, and concentrated flavors. A cool spring produced smaller canopies, naturally increasing the vines’ drought tolerance through the warm summer. Following an extended period of heat, much-needed rain arrived just before the QUINTVS harvest. Biodynamic and vineyard practices, including hand-braiding the canes to provide shade and conserve water and nutrients, helped the vines withstand the heat and achieve full ripeness while retaining fresh acidity.

SENSORY

A bold expression of the Estate, the 2022 QUINTVS reflects the varied elevations, aspects, and soils of Howell Mountain. Luxurious black cherry and plum are layered with Indian sarsaparilla, dried herbs, baking spice, and licorice, adding warmth and complexity. Its natural intensity is balanced by freshness and structure, capturing the power and elegance of Howell Mountain fruit.

TECHNICAL

COMPOSITION | 100% Estate Cabernet Sauvignon

HARVEST | September 15th – September 29th, 2022

DAYS ON SKINS | Average 22 days

AGING | 18 months in 64% new French oak

RELEASE | September 2026

SERVING | 55-60° Fahrenheit