

BLACK HILLS ESTATE WINERY

2022 BONA FIDE



VINTAGE NOTES

The 2022 growing season started with temperatures well below seasonal averages in May and June, while rainfall was plentiful. The cool and damp spring delayed budburst and shoot development, and as a result flowering and fruit set occurred up to three weeks later than average. July and August brought a return to more typical weather conditions with warm temperatures, clear skies, and very little rain. This allowed the vines to thrive and make up for any lost ripening time. A warm and dry fall enabled extended hang time, allowing the grapes to reach excellent levels of ripeness. The 2022 wines are textural and elegant, showing great aromatic intensity, vibrant fruit characters, and bright acidity.

TASTING NOTES

The 2022 Bona Fide has a pure, expressive nose of sappy blackberry, red plum, and wild raspberry. There is a generosity to the fruit, thanks to the prominence of Malbec in the blend, which is heightened by the perfumed aromatics of Carménère and Syrah. Combined, they contribute pink peppercorn, anise, and lavender, which seamlessly frame the fruit. The palate is juicy and vibrant, reflective of the moderate 2022 growing season, leading to a long, textured finish. Meticulously balanced, with fine, elegant tannins shaped from aging in concrete, this is drinking beautifully upon release, but will continue to improve with careful cellaring until 2028.

WINEMAKING

Harvesting: Hand harvested. Bunch sorted. Destemmed, leaving whole berries intact.

Fermentation: Fermented with wild yeasts.

Maturation: 10 months in concrete tanks and neutral French oak barriques.

Cases produced: 1240

ABV: 13.6% **PH:** 3.98 **TA:** 5.67 **RS:** 0.23

BLEND

42% Malbec
33% Carmenerere
25% Syrah