

2022 Maison Mittal Armaa.N Estate

Armaa.N Estate · Willow Creek AVA, Paso Robles · 57% Cabernet Sauvignon, 43% Cabernet Franc

RETAIL	CASES	ALCOHOL	PH	WINEMAKERS
\$175	125	14.2%	3.45	Jeff Streckas & Frédéric Ammons

TASTING NOTES

COLOR *Deep garnet with a youthful purple edge: brilliant, vibrant, and full of verve.*

NOSE *Fresh, direct, and unmistakably classical Cabernet Franc. Cedar, cigar box, and pipe tobacco, layered with bright red cassis, raspberry, and a touch of Chambord. Subtle willow, cottonwood, and riparian resin add herbal-mineral elegance.*

PALATE *Lithe, centered, and unmistakably alive. The wine enters fresh and direct, widening across the palate to a mouthwatering finish. Fine-grained, mineral tannins offer confident yet understated structure. Approachable now, but built for 15 to 25 years as the vineyard continues to mature.*

96 WINE ENTHUSIAST

96 SOMM JOURNAL *Bone-dry on the finish with gravelly, earthy notes.*

VINEYARD

Armaa.N Estate, Willow Creek AVA. Organic (practicing, certification in progress) and regenerative (practicing, USDA Grant). The site expresses itself through freshness, tension, and a mineral-fired backbone.

WINEMAKING AND ELEVAGE

Co-fermented lots with a Franc-led profile. Extraction was deliberately gentle to emphasize finesse, preserving aromatic clarity and allowing the tannins to stay fine, mineral, and fully integrated. Aged in one puncheon of Clone 47 Cabernet Sauvignon and three barriques from the CS/CF co-ferment. Unfiltered and unfined.