

PYM-RAE

NAPA VALLEY - MOUNT VEEDER



1800

feet

Altitude

600

acres

Ranch surface

35

years old

Average age of vines

18,5

acres

Vineyard surface

3

grape varietals

Cabernet Sauvignon,
Merlot, Cabernet Franc

2

vineyard blocks

At different elevations -
1640 and 1968 feet

1

wine

family



PYM-RAE 2022

TESSERON ESTATE

VINTAGE:

In 2022, the unique character of Pym-Rae once again proved its ability to temper the challenges of an increasingly unpredictable climate. After six years of biodynamic farming, the vines had developed remarkable resilience, enabling them to withstand the intense heat of September while preserving their natural balance. The 2022 vintage was marked by a dry spring and an exceptionally hot late summer. Harvest took place from September 7 to October 13 and was punctuated by a timely rainfall event, allowing the latest-ripening parcels to reach full maturity while preserving the freshness and distinctive minerality that define Pym-Rae.

WINE:

Pym-Rae 2022 displays brilliant ruby highlights. The nose reveals aromas of blackcurrant and blackberry, complemented by notes of wild herbs and spice. Delicate, velvety tannins support an elegant structure. This wine successfully combines the power and intensity of the vintage with the freshness and purity of its remarkable terroir.

ESTATE :

Nestled on the hills of Mount Veeder, hidden from views, above the fog, the Pym-Rae vineyard overlooks Napa Valley. Isolated and protected, it enjoys a temperate climate, caressed by cool Pacific breezes. Nights are warmer, and days are milder than in the valley.

SOILS :

On these volcanic and sedimentary soils, composed of tuff, sandstone, schist, and clay, the vines sink their roots deep in search of precious minerals. The winter rains of Mount Veeder make our dry farming approach possible.

Blend

80% Cabernet Sauvignon,
15% Cabernet Franc, 5% Merlot

Harvest

From September 7th to
October 13th 2022