

The Top 22 Wines of 2022

Each January we put together a list of our top wines from the previous year. They include wines that were popular, others that wowed us, and a few that were simply mind-blowing.

2022 was a year filled with a wide range of top quality wines along all price points making it difficult to narrow our list down.

We began with about 90 wines and after a few weeks of discussion we came up with our favorite 22 of 2022.

We hope you enjoy the list and if anything sparks your fancy we probably still have it in stock at Renegade.

Happy New Year!

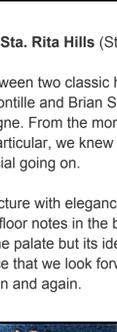
We begin with our #22 wine of 2022:



2019 Bibi Graetz Casamatta Toscana
(Italy, Tuscany, Toscana IGT) \$18.50

Although Bibi no longer makes his wines in the family castle (he has a new winery closer to town), his line-up of reds and whites are stunning across the board.

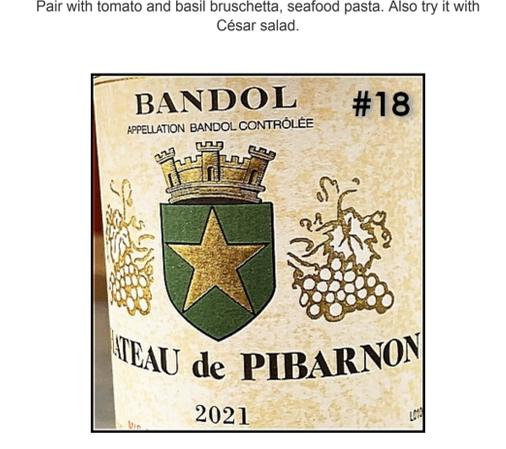
With a new label this wine has reached new heights. Bright, lively Sangiovese that is perfect with pizza, burgers, spaghetti and red sauce. Or enjoy a glass on these cool winter nights.



2021 Colli di Lapio Fiano di Avellino
(Italy, Campania, Fiano di Avellino DOCG) \$30

This young estate, founded in 1994, is the source of one of the finest Fianos made today. Owner-winemaker Clelia Romano and her daughter, Carmela, produce this textbook example of Fiano.

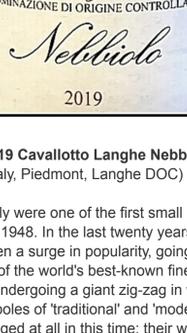
This wine, vinified entirely in stainless steel, is pure class and elegance, with peach and melon aromatics and a vibrant acidity that gives it the potential to evolve over time into a golden-hued and mineral wine that echoes the qualities of grand cru Chablis.



2018 Racines Pinot Noir Sta. Rita Hills (Sta. Rita Hills) \$68

Racines is a collaboration between two classic houses from France, led by vigneron Étienne de Montille and Brian Sieve of Burgundy and Rodolphe Péters of Champagne. From the moment we tasted their wines, and this Pinot Noir in particular, we knew there was something special going on.

There's intensity and structure with elegance and depth. It's Burgundy-ish with the forest floor notes in the background and the rose petal, red berry fruit on the palate but its identity is purely Santa Rita Hills. A bravo performance that we look forward to experiencing again and again.



2021 Donnafugata Sicilia Anthilia (Italy, Sicily, Sicilia) \$22

This wine soothes with silky textures, tantalizing bursts of citrus and saline-tinged acid. Energy and verve abound here.

One of our favorite picnic wines last year.

Pair with tomato and basil bruschetta, seafood pasta. Also try it with César salad.



2021 Château de Pibarnon Bandol Rosé
(France, Provence, Bandol) \$46

This is one of those Roses that are so engaging, great with food, and cellar-able for a few years. In fact this wine was more expressive and astute after a three hour decant! Here's our take after 3 hours:

A gorgeous, complex rosé, rippling with flavors of cherry, blood orange, spice, poppourri and currant. Ripe, densely packed and creamy, this stays elegant, with impressive harmony and a lovely salty tang on the long finish. A wine full of passion. Mourvèdre and Cinsault represented here. And don't miss their [website's homepage](#).



2019 Cavallotto Langhe Nebbiolo
(Italy, Piedmont, Langhe DOC) \$40

The Cavallotto family were one of the first small bottlers in the Barolo zone, starting in 1948. In the last twenty years or so the Barolo appellation has seen a surge in popularity, going from being a niche wine to being one of the world's best-known fine wine areas, and at the same time undergoing a giant zig-zag in winemaking style between the two poles of 'traditional' and 'modern'. The Cavallotto family hasn't changed at all in this time; their wines were made by traditional methods 50 years ago, and they are still.

Some great producers of Nebbiolo only do an average job with their Langhe Nebbiolo. Cavallotto excels with this wine; you'd think you're drinking Barolo! The 2019 has excellent structure with typical aromas of red fruits and flowers, with spice integrated on the palate. There is beautiful elegance here.

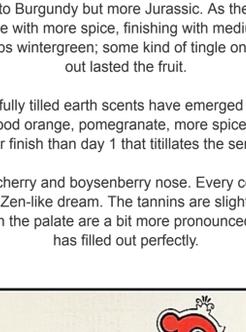
Pairs beautifully with Wild Boar Ragù
Bettina's House Pork Bourgeois pizza,
or with a simple charcuterie plate.



2014 Château de Sales
(France, Bordeaux, Pomerol) \$44

Bordeaux sales really took off in 2022 thanks in part to great quality wines at a reasonable price. This was our number one seller in the Bordeaux category. A Merlot-based that checks all the boxes. Beautiful texture, juicy red and black fruit, well-integrated tannins, ending on a long and elegant finish.

Bring a bottle to [The Tee-Off](#) and order their Prime Rib.



2019 Sanguis Optimist \$60

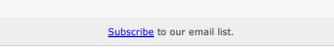
We were able to taste the new line up of wines from Sanguis last week in November and were blown away. Although we were already stocked up for the December holidays we somehow made room for this gem.

This Syrah, Grenache, Rousanne, Petit Verdot blend is utterly lovely, savory, worthy, with a nice spice emerging as the wine opens up. A beautifully textured wine with an insanely long finish. Delicious with a short decant time. Pair this with duck à l'orange.



2018 Castell'in Villa Chianti Classico
(Italy, Tuscany, Chianti Classico DOCG) \$38.50

There is a lot going on here: lovely deep cherry notes, a little pomegranate and Mediterranean herbs, a touch of exotic spice and stony minerality, and as Jancis Robinson notes, "stunning balance." Our favorite (and most popular) Chianti in 2022.



2016 Weingut Max Ferd. Richter Mülheimer Helenenkloster Riesling Eiswein (Germany, Mosel Saar Ruwer) \$110 - 375ml

After a great dinner at Arigato where the wine theme was Rieslings we brought out this Eiswein to finish the evening. The first exclamation was from a gentleman across the table: "I like this better than Château d'Yquem!" This was some endorsement. We tended to agree. We love the playful acidity that balanced out the sweetness, richness, and density leaving us with a perfectly crafted, pinpoint balanced wine, with an impressively persistent finish. Another diner exclaimed that it was the most exotic dessert wine she'd ever had.

2014 Domaine de Beudon Diolinoir
(Switzerland, Valais, Fully) \$64

This was a whimsical discovery. We learned about this winery from the book *Godforsaken Grapes: A Slightly Tippy Journey through the World of Strange, Obscure, and Underappreciated Wine*.

By the time we had finished reading the profile of this winery cases of each of their wines were on order. We could have selected their 2009 Gamay or the 2014 Gamaret for our list, but we went with this wine as it unfolded extraordinary over the course of three days.

Day 1: Once poured we found the wine to be light, wild, brambly, spiced, otherworldly, with a blue fruit component and a forest floor edge similar to Burgundy but more Jurassic. As the wine opened violets emerge with more spice, finishing with medium length with hints of perhaps wintergreen; some kind of tingle on the palate that out lasted the fruit.

Day 2: Beautifully tilled earth scents have emerged with exotic red berry fruit, blood orange, pomegranate, more spice with a slightly fuller finish than day 1 that tillitates the senses.

Day 3: Dark cherry and boysenberry nose. Every component has become one Zen-like dream. The tannins are slightly dustier, the native herbs on the palate are a bit more pronounced, and the finish has filled out perfectly.

2020 Clos des Papes Châteauneuf-du-Pape
(France, Rhône, Southern Rhône, Châteauneuf-du-Pape) \$145

Sometimes curiosity gets the better of us so on a Saturday night last year we opened this youngin'. First sips before decanting held great promise. There was a brightness and balance and a lurking powerful core just waiting to be released. Fast forward a few hours (we decanted using a Chemex full disclosure) and this wine was singing. The mid palate had filled out, a juicy spice emerged with loads of dark and blue fruit. Bacon fat, earth, Mediterranean herbs, and such energy. This will be as epic as the legendary 2007 and 2010 vintages with time.

On this occasion we paired it with a simple grilled NY Steak from [Flannery Beef](#), one of the top butchers in the states.

The Top 10 wines of 2022 will be announced by week's end so keep an eye on your inbox!

Call 805.568.1961 or email us to reserve your wines.

We appreciate your support!

Renegade Wines

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