

2022 Hailstone Vineyards 'The Proprietor's Reserve' Cabernet Sauvignon Diamond Mountain, USA

TRADE OFFER

\$39

per bottle

12-bottle case \$468 · Winery SRP \$195 · One-case minimum

TOP SELLING POINTS

Chad Alexander made this mountain Cabernet.

Chris and Jessica Zazo hired Chad in 2016 after the first Hailstone years. He was winemaker at Robert Craig and at Hess, and he still makes the wines at Jimmy Vasser's V12 Vineyards. Six Hailstone wines are made at Ballentine's custom crush. Chad wants polish and mountain bones in the same glass. This 2022 is his Diamond Mountain Cabernet, not a negotiated leftover blend.

Leased Diamond Mountain rows. Twenty-two months in French oak.

Hailstone does not own a named peak and does not buy fruit by the ton. Chris and Chad walk selected rows and lease them. This 2022 Proprietor's Reserve is 100 percent Cabernet Sauvignon from Diamond Mountain, aged 22 months in 100 percent French oak. The winery's own note is cassis, dried violets, blackberry, dark plum, and a hint of caramel. Mountain tannin, not a valley-floor plush-out.

CHRIS AND JESSICA ZAZO

Akron to Napa · pewter labels · leased mountain rows

Chris grew up on an Akron, Ohio dirt farm that mined peat, then sold steel in Dallas on an expense account that taught him what good Cabernet tastes like. He built Aspenmark Roofing around hail restoration, sold it in 2020, and named the wine brand for the storms he used to chase. The pewter labels still carry a hailstone strike on glass. The first Hailstone Cabernet was the 2012 Impact, made with Garrett Ahnfeldt. In 2016 Chris hired Chad Alexander. Jessica, a Cincinnati-born equestrian and USEF jumping judge, runs operations and the clubs. They live in Naples, Florida, and spend about three months a year in Yountville walking rows. The photograph on this page is Jessica and Chris in vineyard country with a Hailstone bottle, from Napa Valley Life in October 2024. Chad Alexander is the winemaker. The Zazos are the proprietors who lease the Diamond Mountain rows behind this 2022.

2022 IN THE GLASS

Hailstone's own 2022 sheet is short and useful. Aromas of cassis, dried violets, and blackberry. Flavors of black currant, dark plum, and a hint of caramel. Aged 22 months in 100 percent French oak barrels. 100 percent Cabernet Sauvignon from Diamond Mountain. French oak shows as spice and caramel rather than raw wood. Diamond Mountain keeps the finish firm. Decant 45 to 60 minutes. No named critic score was verified on this exact 2022; do not borrow the 2020 Oakville TEXSOM gold.

100% Cabernet Sauvignon · Diamond Mountain District · 22 months 100% French oak · Leased rows, not estate-owned · Chad Alexander, winemaker

PAIRING AND SERVICE

Pan-seared sirloin, fat rendered in the pan · Butter-basted rib-eye with thyme · Beef Wellington, pastry and mushroom duxelles

Decant 45 to 60 minutes. Serve around 60 to 64 F in a generous Cabernet stem.

WINE-SEARCHER MARKET

Score — Low \$182 Average \$189 High \$189

Checked 2026-09-08 · U.S. bottle listings · Buying context, not a required resale



ORDER THIS CASE

Put Diamond Mountain Cabernet on the list.

\$39 a bottle · \$468 the 12-bottle case · One-case minimum

<https://onewinemarket.com/2022-hailstone-vineyards-the-proprietor-s-reserve-cabernet-sauvignon-diamond-mountain-usa/>

Trade offer. One-case minimum. Orders are subject to account review.