



2023 Napa Valley Cabernet Sauvignon

- Estate-grown, CCOF Certified Organic, Native yeast.
- A blend of Rutherford, Calistoga, Mt. Veeder, Coombsville, and Oak Knoll.
- 91% Cabernet Sauvignon, 4% Cabernet Franc, 3% Merlot, and 2% Petit Verdot.
- TA is 6.3 g/l, pH is 3.82, Alcohol is 13.0%, 5445 cases produced.

Our goal is to bring back the Napa Cab of yore, back when Napa Cab was a vibrant and juicy, elegant and boisterous at the same time, red fruited with accents of herbs and dark fruits, food-compatible, moderate in alcohol, and crushable along with being complex and age-worthy.

In the tradition of Cabernet Sauvignon, ours is a blended wine that represents the entire Napa Valley and includes a small amount of other Bordeaux varieties to complete the wine. For complexity and balance our Cab is composed of fruit from throughout the Napa Valley.

Rutherford gives us that classic Napa character (summer oak leaf dust and red fruits), Calistoga gives us the dark fruits, Coombsville brings structure and minerality, Mt. Veeder adds in fresh herbs and tannin structure, and Oak Knoll provides softness. The Merlot and Petit Verdot plump up the mid-palate for some nice fleshy yumminess

2023 was a mild and long growing season. No heat spikes, just consistent weather day after day. Possibly the best vintage we have seen in 29 years of winemaking. The weather was just so perfect—ample rain, mild weather all summer, warmth at just the right times, and long slow ripening.

The fruit was fermented in small tanks and either punched down or pumped over twice per day, depending on flavor; we don't strive for a high rate of extraction, instead choosing to preserve the freshness and high-toned aromatics. Fermentation temperatures are cool, so the fermentations were long and slow, mostly lasting around two weeks. The wine was pressed at dryness, blended immediately after ML, and aged for 20 months in a combination of mostly used and a few new barrels (<20% new French oak, mostly Taransaud and Bossuet), along with large format Stockinger foudres.

The nose shows abundant dark and red fruits, lots of cherry along with blackberry, cranberry, mulberry, and framed with hints of mineral/herbal characters, such as graphite, cedar, and pencil shavings. The palate is vibrant and fresh, with lots of age-worthy tannin and beautiful acidity. Though ready to drink now, this is also one for the cellar.