



2023 Napa Valley Cabernet Sauvignon, Phoenix Vineyard

- Steep hillside of rare ancient shale soil, creates transparent wine with lifted perfume.
- Old vines, selection massale planted back in 1982.
- CCOF Certified organic. Native yeast. Estate grown.
- Aged in Stockinger foudres to maintain aromatics and elegance.
- The pH is 3.77, TA is 4.7 g/L, and alcohol is 12.0%. 435 cases produced.

In 2017, we had an opportunity of a lifetime. After 22 years of making wine wherever we could find space, we had the chance to buy our own winery. The elderly owners of the vineyard and winery could no longer manage the upkeep and needed help. We started farming their grapes for them as a favor, and later that same year purchased the property, granting them a lifetime estate. We gained our dream of a winery, and they secured their home for the rest of their lives.

The Phoenix Vineyard was planted in 1982 by that same family on the steep hillside above the winery. They used old heritage field selections of Cabernet Sauvignon, Cabernet Franc, and Merlot. When we took over, we converted to Organic Farming, planted new vines where some of the old vines had given up, and focused on rejuvenating the old vines with compost and pruning.

The steep hillside and narrow rows require that most work be done by hand — we even apply the compost with shovels and wheelbarrows — that task alone takes two weeks. It's a challenging vineyard to farm but it's so worth it.

The soils are some of the most unique in the entire Napa Valley. The east-facing steep hillside of the Phoenix Vineyard sits on an undisturbed ridge of ancient marine shale soils. The rock content and sea minerals of these soils create unique and haunting wines with high-toned red fruits, perfumed and exotic, and a lightness in the mid-palate that is contrasted by a long, firm, and structured finish. Wine singular enough, and complete enough, to be worthy of a single vineyard designation.

Vine by vine selections are made at harvest. We make multiple picks and our crew is meticulous in only harvesting vines at the ideal ripeness. The wine sees destemages and extended pumpovers during peak fermentation to ensure we capture all the flavor and texture the fruit has to offer. We press the wine at dryness to maintain freshness and the rich, red fruit notes. This wine is given 20 months of élevage, initially in ~20% new French oak and a few older French oak barrels, and then racked to large foudres to preserve the freshness and aromatics. The wine will reward long aging or can be enjoyed young with a meal after a little decanting.

The Phoenix Vineyard does not make heavy Cab — on the contrary, it is a Burgundy lovers Napa Cab — think elegance, aromatic lift, transparency, and captivating flavors.