



Brix At Harvest ————— 24.3°

Total Acidity ————— 5.7 G/L

pH ————— 3.66

ALC ————— 14.1%

2023 CABERNET SAUVIGNON California

Vineyards

The most profound contributing factor to the outstanding quality of our California Wines, and the integrity of the varietal, is the diversity of its sourcing. Because it is not relegated to a single county or growing region, we are given the opportunity to source from the best regions throughout the state.

Vintage

A winter abundant in rain and cool temperatures led to late budbreak and a temperate spring. Moderate temperatures throughout the summer, with few heat spikes allowed for even ripening with higher-than-average yields. This long growing season resulted in ideal phenolic ripeness, with the fruit retaining its natural acidity, while developing incredible concentration.

Composition

100% Cabernet Sauvignon

Winemaking

- Picked overnight
- Destemmed to closed-top fermenters
- Cold-soaked for two weeks of extended maceration
- Each lot is aged separately in 30% new French and American oak for 12 months
- Final blend assembled before bottling

Tasting Notes

Rich notes of boysenberry jam, juicy mulberries, dried currants and vanilla, with subtle notes of clove, elderflower and violets on the finish.

Pairing Suggestion

Striking and rich. Pairs well with flank steak and caramelized onions.

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