



2023 CABERNET SAUVIGNON

Dry Creek Valley

HISTORY

The Dry Creek Valley is an undiscovered gem, producing some of the finest Cabernet Sauvignon in California. Primarily known for Zinfandel, the valley has almost as much Cabernet Sauvignon planted. Our region's unique *terroir* provides just the right growing conditions. A perfect microclimate, we are blessed with long days of vibrant sunshine and cool foggy evenings allowing for exquisitely ripened Cabernet Sauvignon grapes. Bright cherry fruit framed by floral and spice elements create wines that speak to the distinctive soil and growing conditions in our appellation.

GROWING SEASON

In 2023, a wet winter and cooler spring delayed bud break and ripening compared to recent years. These conditions, combined with mild temperatures in summer and a lack of heat spikes, resulted in one of the latest starts to harvest — as well as one of the longest harvests — we have seen in quite some time. Most vineyards were harvested 14–22 days later than in 2022. The weather was ideal for gradual ripening; it was pleasantly warm and sunny throughout harvest, with minor rain that did not impact the vineyards. The grapes had extended hang time, and we were able to pick each block at an optimal level of ripeness. The berries were fully developed, concentrated, flavorful and balanced with bright acidity.

WINEMAKER COMMENTS

This luxurious Cabernet Sauvignon opens with enticing aromas of plum, black currant and blackberry, accented by hints of boysenberry, blueberry cobbler and allspice. Notes of clove, dark chocolate, cedar and damp earth add richness and complexity. On the palate, layers of plum, berry pie, and cranberry sauce unfold with accents of white and black pepper, clove, and bay leaf. Subtle undertones of graphite, cedar and forest floor create depth and dimension. The plump, round mouthfeel is balanced by soft tannins, vibrant fruit and gentle herbal notes that carry through a smooth, lingering finish.



BLEND

80% Cabernet Sauvignon
6% Merlot
6% Petit Verdot
5% Malbec
3% Cabernet Franc

FERMENTATION

14–19+ days in fermenters at 82–88°F;
pumped over twice daily

BARREL AGING

19 months in French, European
and American oak; 25% new oak

ALCOHOL | 13.5%

BRIX | 24.2

PH | 3.60

TA | 6.4 g/L

HARVEST DATES

October 6–November 2, 2023

VINE AGE | 16–32 years

SOILS

Benchland, rolling eastern hills,
and western mountain sites