

TECHNICAL NOTES

APPELLATION: Napa Valley VARIETALS: 90% Cabernet Sauvignon, 10% Petit Verdot

ALCOHOL: 15.5% by vol.

PH: 3.65 TA: 5.8 g/L

AGING: 18-19 months in 34%

new French oak

HARVEST DATE: September 14 - 17th, 2022

BOTTLED: July 10, 2024 VEGAN FRIENDLY



GENERATIONS

NAPA VALLEY CABERNET SAUVIGNON

IN THE VINEYARD

This Cabernet Sauvignon is sourced from five distinct vineyards in St. Helena, Rutherford, Stags Leap, and Oakville. The valley floor sites include a warm, early-ripening vineyard on the west side of St. Helena, which contributes richness and supple tannins, and an east Oakville vineyard known for its bright acidity and age-worthy structure, rooted in some of Napa's oldest soils. The hillside vineyards, one on the eastern slopes of St. Helena and the other near Stags Leap, sit on volcanic soils above the fog line, benefiting from extended sunlight and hangtime; the St. Helena site brings power, while the Stags Leap-adjacent vineyard adds deep, dark fruit and fresh tannins.

CONVERSATIONS WITH THE WINEMAKER

This limited production wine undergoes extended maceration, spending an average of 35 days on the skins to develop depth and complexity. It is aged for 18–19 months in French oak, with 34% new barrels from Ermitage, Baron, Taransaud, and Demptos, while the rest is aged in once-used French oak for a balanced integration of wood influence. Bottled unfined and unfiltered on July 10, 2024—a fruit day—this wine retains its pure expression and textural richness.

WINE PROFILE

Bold aromas of blackberry, cassis, and dark cherry intertwine with violet, graphite, and subtle spice. French oak aging adds hints of cedar, espresso, and toasted vanilla. The palate is rich and structured, with layers of blackcurrant, plum, and dark chocolate. Bright acidity and refined tannins create balance, while volcanic soils lend depth and minerality. The finish is long and elegant, with notes of mocha and savory herbs. Decant for full expression or cellar for added complexity.

