



COLLECTION

Cabernet Sauvignon

California 2023

ABOUT THE VINTAGE

The 2023 growing season brought steady, moderate conditions across much of California's Central Coast, providing an ideal environment for Cabernet Sauvignon. A cool, wet spring encouraged healthy vine growth, while a mild summer with consistent sunshine allowed for slow, even ripening. This gradual development promoted balanced acidity and full phenolic maturity, leading to deep color, refined tannins, and layered flavor without excessive sugar.

Marine-influenced breezes and cool nights preserved freshness and aromatic lift. Extended hang time into early fall allowed fruit to be harvested at optimal ripeness, capturing the vintage's signature depth and vibrancy.

CONVERSATIONS WITH THE WINEMAKER

This Cabernet Sauvignon is sourced primarily from California's Central Coast, where a long, temperate growing season allows for slow ripening and balanced flavor development. Warm days and cool nights help build structure while preserving fresh acidity and vibrant fruit expression.

A small addition of 5 percent Merlot softens the profile and enhances the wine's approachability. Fermented entirely in stainless steel and pressed off at dryness, the wine retains purity and varietal clarity without oak influence. The result is a fresh, focused style of Cabernet that highlights the grape's natural depth and energy.

WINE PROFILE

This 2023 Cabernet Sauvignon shines through in bold layers of red fruit, warm spice, and cocoa. Bright acidity and smooth tannins bring structure and balance, while the wine's depth and energy celebrate the richness of nature. It's layered, powerful, and full of life.

TECHNICAL NOTES

APPELLATION: California
VARIETALS: 95% Cabernet
Sauvignon, 5% Merlot
ALCOHOL: 13.5% by vol.
PH: 3.73 g/L
TA: 6.1