



2023 EXCLUSIVE COLLECTION CABERNET SAUVIGNON



TECHNICAL NOTES

Appellation: North Coast

Alcohol: 14.5% by vol.

pH: 3.54

TA: 5.7 g/L

ABOUT THE VINTAGE

2023 experienced one of the longest growing seasons in a decade or more. Winter and spring rains led to healthy, saturated soils. The mild, warm summer weather supported healthy canopy growth through bloom and set. Relatively cool weather throughout the growing season in tandem with an abundance of sunshine allowed grape skins to ripen slowly. Harvest kicked off around Labor Day and wrapped up by mid-November. The long harvest season, which provided extended hang time to develop flavors leading to an exceptional, high-quality, memorable vintage.

CONVERSATIONS WITH THE WINEMAKERS

This beautiful wine is a blend of several vineyards in the North Coast with the majority of the fruit harvested from the prestigious Red Hills appellation of Lake County which is located on the northern edge of the Mayacamas Range. With elevations ranging from 1,350 to 2,600 feet, the grapes are grown in mountain climate conditions allowing for good acid retention during ripening. The wine was fermented in neutral French oak barrels to maximize higher aromatics and pressed off at dryness capturing the freshness and vibrancy of the wine.

WINE PROFILE

Our exceptional 2023 North Coast Cabernet Sauvignon enchants with alluring aromas of ripe blueberry, juicy red plum, and rich blackberry, accented by a whisper of fragrant cardamom. The palate is graced with vibrant fruit flavors, beautifully balanced by notes of luscious Bing cherry, warm nutmeg, and mocha. This wine features a silky mid-palate that captivates the senses, leading to a lingering finish.