



BEST OF THE VINE

2023 Sonoma County

CABERNET SAUVIGNON

COMMITTED TO SUSTAINABILITY



WEATHER CONDITIONS FOR VINTAGE

After experiencing severe drought conditions over the past 2–3 years, Sonoma County received record-breaking and persistent rainfall throughout the winter and into early spring. Bud break was delayed, with new season leaves emerging in late March. Spring remained relatively cool, slowing shoot growth and pushing bloom well into May. This trend of being 3–4 weeks behind continued throughout the growing season and into harvest.

Despite the delay, the long and cool growing season offered a silver lining—ideal conditions for flavor development and acid retention. At harvest, the fruit showed excellent flavor intensity and vibrant acidity. Our Cabernet Sauvignon harvest began on October 7th.

VINEYARD COMMENTS

Estate vineyards in Alexander Valley contribute some of the redder, darker, and denser tannins to the blend. The inclusion of fruit from other mountain and valley vineyards, along with Merlot, adds riper, softer fruit expressions that enhance length and balance. Individual blocks, varieties, and clones are kept separate until final blending to preserve a broad range of expression and blending options.

WINEMAKER COMMENTS

NOSE: Plum preserves, blackberry, black currant, and cacao nibs.

PALATE: Blackberry, plum, dark chocolate, and hints of coffee and spice. Approachable, velvety tannins; round and rich, balanced by juicy acidity.

ALC.	PH	TA	R.S.	APPELLATION	AGING	BOTTLING DATE
14.5%	3.77	5.6 g/L	0.40 g/L	Sonoma County	15% New French Oak, 8% New American Oak. 15 months aging in oak.	April 5th, 2025

WINEMAKER: CRAIG MCALLISTER

