



2023 CABERNET SAUVIGNON



Varietal Composition:
95% Cabernet Sauvignon
5% Petit Verdot

Production:
540 Cases

Appellation:
Coombsville

Bottled:
September 25th, 2025

Cellaring:
22 months in 70% new French oak

Released:
October 12th, 2026

Growing Season

The “Vintage of a Lifetime” is how most winemakers will describe 2023. Heavy winter rains as well as cooler growing conditions led to a delayed bloom and flowering, resulting in a longer hang time for grapes. Harvesting the entire vineyard in just two weeks, as opposed to the usual seven-week period, was a notable deviation from the norm and it is a testament to the dedication and hard work that goes into grape growing and winemaking. Patience and expertise were rewarded with an exceptional, age-worthy vintage.

Winemaking

The grapes were harvested throughout the month of October. All fermentations were conducted in small, two ton fermenters filled by gravity. A 48-hour cold soak period preceded a warm fermentation peaking at 90°F. The fermenters were punched 3 to 4 times a day during the fermentation period. After fermentation was complete, the grapes were kept in contact with the wine for a variable number of days, lengthening the finish to extract the best phenolic structure from the fruit and avoid the harsher, late-extracted tannins.

Sensory Profile

Rich and expressive, the 2023 Estate Cabernet Sauvignon opens with aromas of blackberry preserves, cassis, cedar, and earthy notes of forest floor. A lush, opulent palate is layered with ripe dark fruit and a mouthcoating texture, leading to a long, luxurious finish. Approachable upon release, this Cabernet also has the structure and balance to age beautifully for 10–15 years.

