



2023 CRU CABERNET SAUVIGNON, OAKVILLE



Harvest Date: October 20, 2023

Barrel Age: 18 months

Cooperage: Taransaud, Saury, Cadus, Baron

Blend: 95% Cabernet Sauvignon, 3% Petit Verdot, 2% Malbec

Bottling Date: April 25, 2025

Release Date: October 1, 2025

Cases Produced: 244

THE VINEYARD Our CRU Oakville Cabernet Sauvignon is sourced primarily from two Cabernet Sauvignon vineyards in the northeast corner of Oakville, Renteria 360 and Oakview Vineyards. A small amount of Petit Verdot from a nearby Rutherford vineyard and a touch of Malbec from a high elevation Mt. Veeder vineyard are carefully layered in for a delicious, well-rounded and beautifully balanced wine that expresses the **blue** fruit profile, nuance and character of the Oakville appellation. Each vineyard plays a role in this uniquely focused CRU bottling, contributing to the juicy approachability and great structure that our CRU Cabernet Sauvignons are known for.

THE VINTAGE Napa Valley saw approximately 40” of rainfall over the winter of 2022/2023. The 2023 grape growing season began two weeks later than the five year average as a result of the cooler and wetter than average winter and early spring. The vines had an ample amount of water without being oversaturated, shoot growth was steady, flowering and fruit set were also two weeks later than usual, and veraison did not take place in most vineyards until mid-August. Growers and winemakers, at that time, knew that they were in for a long, late harvest. Patience was the name of the game for the 2023 vintage. Early ripening varieties such as Sauvignon Blanc were mostly picked in early to mid-September (as opposed to late August) and the Cabernet harvest lasted until November 10th, a record for Vineyard 29! Mother Nature was extremely generous in 2023 as the weather stayed moderate and the sun kept shining, thus allowing the vines to slowly ripen their clusters. The yields were bountiful and the wines are extremely dark in color (reds), full of aromatics, opulent, rich and juicy. There is amazing acid structure and fully developed tannins across the board for the red varieties. The whites are fresh and delicious as well. The 2023 vintage will go down as one of the greatest, most unique vintages in quite some time.

THE WINE This wine opens with a rich bouquet of blackberry, cassis, and ripe plum, layered with violets, graphite, and sweet French oak. On the palate, it delivers the signature depth of Oakville—blueberry, black currant, cocoa powder, and a hint of espresso framed by fine-grained tannins. The mid-palate is broad and supple, carrying notes of tobacco leaf, cedar, and dried sage, while a thread of balanced acidity keeps the wine fresh and vibrant. The finish is long and structured, leaving impressions of dark fruit, vanilla bean, and subtle minerality. A classic expression of Oakville terroir—powerful yet polished, approachable in its youth but built to evolve beautifully over the next decade.