



2024 CABERNET SAUVIGNON

TASTING NOTES

How do you know if a wine will improve with age? If it is a bit sassy in its youth, for starters: if its acidity is just a little over the top, and if its tannins grab hold and won't let go while it tells you about its latest development. The other necessity for aging is great character. You'll find it in the classic Cabernet notes in the nose and mouth of this wine: vibrant cherry, mint and cedar, cran-raspberry, spices and black currant. If you like a challenge, open it now, but it'll be delightful in a few years, or a few dozen.

Full bodied, medium acid, medium+ tannin

WINEMAKER'S NOTES

Our goal with Cabernet Sauvignon is to make an age-worthy wine, hence BWA – Better With Age. We don't shy away from tannin or acidity with this wine, and we keep it on the skins until dryness (i.e. all the sugar is fermented into alcohol) and beyond in order to extract as much of the tannin as possible from the grapes. We harvest as soon as flavors are fully developed, because overripe fruit has less of everything that helps the wine age, and it has more sugar, which translates into higher alcohol levels that can throw the wine out of balance over time and can lead to the development of unpleasant aromas. We keep the new oak percentage down, because over time as fruit flavors diminish, oak and other flavors come to the fore and can become overpowering.

Composition

100% Cabernet Sauvignon

Vineyard

Artz Vineyard

Appellation

Red Mountain

Harvest Date

October 9, 2024

Harvest specs

24 brix, pH 3.69, TA 5.1 g/l

Crush Pad

Destem and light crush

Saignee

No

Yeast

D254

Fermentation

Small open-top fermentors, punched down by hand

Malolactic Fermentation

Yes

Time on Skins

16 days

Aging

22 months in barrels

Oak

43%

Fining/Filtration

Cross-flow filtration

Alcohol

14.2%

Production

201 cases

Bottled

June 12, 2026



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PAIRINGS

This assertive wine needs lubrication (i.e. fat) to release the tannin's grip on your palate. The classic pairing is steak, but burgers, ribs, lamb, or sautéed portobello mushrooms are great too – or cheese, the sharper the better. Christmas dinner, spicy breakfast sausage – opportunities abound to break out King Cab.

VINTAGE DETAILS

The 2024 vintage was quite a pleasant one, by and large, and produced bountiful quantities of excellent quality grapes. Spring arrived with close-to-normal timing, bringing warm and dry weather that continued through the summer. Fall saw the arrival of La Niña, which cooled temperatures, leading to a nicely spread-out harvest season. It also helped preserve precious acidity in the grapes, keeping things very well in balance. Overall, the harvest was moderate, with fruit arriving at a steady and manageable pace – which is not always (mostly not?) the case. Some other vineyards suffered a bit from winter frost damage, water supply issues due to low snowpack, or late-season rain, but our excellent vineyard management and focus on prompt harvesting allowed us to avoid all of these hazards and bring top-notch fruit to the winery across all of our varieties.

GRAPE VARIETY INFO

The world's most-planted grape variety, Cabernet Sauvignon is not as darkly colored as some other varieties, so is often blended to increase color (notably with small amounts of Petit Verdot and/or Malbec) because people have a tendency to make (mistaken) judgements about a wine's flavor intensity based on its color. Ours is 100% Cabernet because we know you aren't those people.

FUN FACTS

Cabernet Sauvignon is a genetic cross between – wait for it – Cabernet Franc and Sauvignon Blanc. It's a rare case of a variety with historically known parents (mostly grapes sneak off in the night and deposit seeds around the countryside hee hee!).

AWARDS

Not yet entered into competitions



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