



2023 CABERNET SAUVIGNON

TASTING NOTES

From the medium brick/ruby color to the nose of red currants and cedar, this Cab is a classic through and through. It's got complexity for days – literally: it will continue to evolve long after you open it. You will definitely want to let it breathe for a while if you open it in 2025. When you do, you'll be rewarded with big fruit flavors of cherry and blueberry, with tons of complexity revealed in the long finish: dried apricot bitters, spices, sagebrush and dried flowers, to name a few – explore and see what you find.

Full bodied, medium-minus 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 5, 2023

Harvest specs

23.2 brix, pH 3.85, TA 4.4 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

18 days

Aging

20 months in barrels

Oak

38%

Fining/Filtration

Cross-flow filtration

Alcohol

14.2%

Production

96 cases

Bottled

July 13, 2025



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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 2023 vintage got off to a late, cool start, but then raced ahead with warm temperatures, making up ground throughout the growing season and even tracking slightly ahead of average by mid-July. A brief heat spike in August caused issues in some varieties but didn't slow down the speeding train of ripening. Harvest started off with a fury, bringing home one variety after another day after day. Yields were widely variable, and things were changing so quickly that yield forecasts sometimes turned out to be significantly higher or lower than expected when the grapes were harvested. This means that we got more of some varieties than expected, and less of others. The good news is that the quality was very good in nearly everything, so we are expecting some great wines from the vintage.

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

Awaiting results



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