

2023 FRIAS LADY OF THE DEAD

The grapes for this wine were hand-selected in the vineyards when they were harvested from various blocks at optimum ripeness from September 29 through October 26 and then hand-sorted twice in the winery to make sure only the best reached the fermentation tanks. Once in the tanks, the grapes sat cold for a few days developing color, flavor, and aroma before starting to ferment. The tanks were gently punched down and pumped over for 15 to 19 days to extract all of the color, aroma, and flavor from the grapes, carefully. The juice was drained and skins pressed before being filled into barrels. The wine finished a native malolactic fermentation in the barrels in about two months and was aged for 19 months in small French and Hungarian oak barrels (35% new) and bottled in June 2025.

85% Napa, 15% Paso.

TASTING NOTES:

The 2023 LADY OF THE DEAD offers up candied black plum, fig and baking spices along with a Mediterranean herb mix and smoked paprika on the nose. Teasing black fruits on the palate portend fun juiciness, and yet there is grip and power with flesh around the edges and dark chocolate in the finish.

VARIETAL: 85% CABERNET, 8% SYRAH, 7% MOURVEDRE

ALCOHOL: 14.5%

pH: 3.69

TA: 5.68

CASES: 697

THE FRIAS STORY:

In 1977 Manny Frias Sr. purchased 100 acres at the base of the iconic Spring Mountain District in Napa Valley. In 1985, five of those acres were planted, and FRIAS Family Vineyard was born. The first vintage was in 1991, and since then, the vineyards have expanded to over 13 acres planted to Cabernet Sauvignon. FRIAS also produces wines from single vineyards in Oakville and Yountville from families with whom they have long-standing relationships. Second-generation brothers Fernando & Manny Frias Jr. are now at the helm and continue the quest for excellence with their family-owned and artisanal winery. Winemaker Todd Heth has been with the team since 2004 crafting these polished and powerful wines.

