



2023 FRIAS PRADO

The grapes for this wine were hand selected in the vineyard when they were harvested from a singular block October 19 and 26 and then hand sorted twice in the winery to make sure only the best reached the fermentation tank. Once in the tank, the grapes sat cold a few days developing color, flavor and aroma before starting to ferment. The tank was gently punched down and pumped over for 17 days to extract all the color, aroma and flavor from the grapes carefully, then 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 oak barrels (45% new) and bottled in June 2025.

TASTING NOTES:

Starting out with deep dark tones rising from the glass, the 2023 PRADO has bright floral high tone black currant and mulberry fruit, violets, sandalwood and graphite with a tinge of iron red earth. Juicy black cherry compote turns to blackberry on the palate, with the wine showing power wrapped in elegance, and a seamless long finish that glides on unfurling layers of complexity over a pleasant acid backbone.

AVA: OAKVILLE

VARIETAL: 100% CABERNET SAUVIGNON

ALCOHOL: 14.5%

pH: 3.68

TA: 5.77

CASES: 245

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.