



2023 FRIAS BLOCK FIVE

The grapes for this wine were hand selected in the vineyard when they were harvested from a single block on 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 16 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 (50% new) and bottled in June 2025.

TASTING NOTES:

Pretty notes of powdered cocoa over black plum on the nose then lead to a spice box with nutmeg and cinnamon hinting at mole sauce, and some saddle leather and dusty earth in the 2023 BLOCK FIVE. A little more darker toned than some vintages, it is still boisterous on the palate with sweet dark cherries that fan out and reveal anise, and notes of coffee and cigar in a long finish that is persistent and youthful.

AVA: OAKVILLE

VARIETAL: 100% CABERNET SAUVIGNON

ALCOHOL: 14.5%

pH: 3.77

TA: 5.66

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.