

NAPA CUT

CABERNET SAUVIGNON

NAPA VALLEY

2023



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This Napa Valley Cabernet Sauvignon is the perfect wine to pair with your favorite cut of beef. Made with grilling in mind, the juicy and bold flavors of this Cabernet Sauvignon are decidedly a perfect pairing for any grilling master.

Winemaker's Notes

The grapes for this Cabernet Sauvignon were meticulously sourced from a selection of vineyards on the Valley through the center of Napa Valley along with a vineyard on the east side of Napa north of Howell Mountain. Hand-picked in the early morning hours between October 25 to 30, the fruit was underwent extended fermentation on the skins for 23 days. The wine was then aged in 20% new French oak barrels before being bottled.

In a mesmerizing display of deep garnet, this vintage unfolds with an alluring bouquet, brimming with layered aromas of blackberry, plum, and wild bramble. The ample-bodied palate unveils sumptuous flavors of black cherry, underscored by whispering notes of warm baking spices. A velvety texture carries hints of tobacco and blueberry, seamlessly woven with a touch of espresso, all harmonized by a vivid acidity. The wine concludes with a lingering, gratifying finish.

Appellation | Napa Valley

Alcohol | 13.5%

Aging | 16 months in 20% neutral French oak

pH | 3.78

TA | 6.1 g/L

PAIRS WELL WITH

10. Fillet Mignon topped with sautéed mushrooms and a side of creamy, garlic mashed potatoes.

11. Rib Eye with a blue cheese compote and a side of crispy frites.

16. Flat Iron steak served over creamy risotto and grilled asparagus.

