



COLLECTION

Cabernet Sauvignon

California 2024

ABOUT THE VINTAGE

The 2024 growing season in Lodi was shaped by a wet early season followed by warm summer and early fall conditions, naturally reducing yields and concentrating fruit.

Steady ripening through harvest delivered grapes with ripe flavor development and balanced acidity, resulting in a Cabernet with depth, structure, and a polished, expressive profile.

CONVERSATIONS WITH THE WINEMAKER

This Cabernet Sauvignon is sourced from select Lodi vineyards, where warm days and cool evening breezes support full flavor development while maintaining balance and freshness. The region's conditions favor ripe dark fruit, supple tannins, and a naturally generous texture.

A small blending component of Petit Verdot, Merlot, and Malbec adds depth, structure, and subtle nuance to the core Cabernet Sauvignon. Fermented entirely in stainless steel and pressed at dryness, the wine is aged primarily in stainless steel with a small portion exposed to new French oak, preserving varietal purity while adding gentle structure. The result is a polished, expressive Cabernet with focus, clarity, and approachability.

WINE PROFILE

The 2024 Cabernet Sauvignon delivers a ripe, expressive profile with layered dark plum and black cherry flavors accented by hints of cocoa and savory spice. Supple tannins and balanced acidity create a smooth, polished palate that carries through to a clean, confident finish.

TECHNICAL NOTES

APPELLATION: California

VARIETALS: 95% Cabernet Sauvignon, 2% Merlot, 2% Petit Verdot, 1% Malbec

ALCOHOL: 14.5% by vol.

PH: 3.87 g/L

TA: 5.5

92 points

THE TASTING PANEL
2024 VINTAGE