



Brix At Harvest ————— 24.1°
Total Acidity ————— 5.2 G/L
pH ————— 3.78
ALC ————— 13.8%

2024 CABERNET SAUVIGNON California

Vineyards

Big character starts in the vineyard—and our Cabernet pulls from some of California’s most expressive sites. With fruit from warm inland valleys and slightly cooler benchland vineyards, we get the best of both worlds: ripeness and structure. It’s all about balance—bold fruit, just the right tannins, and a finish that speaks for itself. This is your dinner party go-to or Tuesday night flex.

Vintage

The 2024 vintage brought California sunshine in all the right ways—cool, foggy mornings followed by long, golden afternoons. A slow, steady growing season let the fruit ripen at its own pace, locking in freshness, vibrancy, and balance. It’s the kind of vintage that makes every sip feel effortless.

Composition

100% Cabernet Sauvignon

Winemaking

- Picked overnight
- Destemmed to closed-top fermenters
- Cold-soaked for two weeks of extended maceration
- Each lot is aged separately in 35% new French and American oak for 12 months
- Final blend assembled before bottling

Tasting Notes

Deep, lush notes of blackberry, plum, and milk chocolate unfold into savory hints of dried herbs and sweet tobacco. It’s rich without being too serious—bold enough for a steak night, smooth enough for your slow jam playlist. The finish? Long and confident.

Pairing Suggestions

- Smash Burgers + Caramelized Onions
- Chili-dusted Dark Chocolate
- Truffle Fries + Aioli
- BBQ Pulled Jackfruit Sliders

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