



BRIX AT HARVEST ————— 25.3°

TOTAL ACIDITY ————— 5.6 G/L

PH ————— 3.78

ALC ————— 15.1%

2023 CABERNET SAUVIGNON

MISSOURI HOPPER VINEYARD

THE WINE

Dense, powerful, and deeply structured, this Cabernet Sauvignon captures the hallmark balance of power and refinement that defines the Oakville Bench. Concentrated black fruit, layered earth, and polished tannins come together in a wine of intensity, elegance, and exceptional vineyard pedigree.

VINEYARD NOTES

Sourced from Beckstoffer Missouri Hopper Vineyard on the famed Oakville Bench. First planted in 1873, Missouri Hopper is one of Napa Valley's historic vineyard sites. The 45-acre property was purchased by Charles Hopper and gifted to his daughter, Missouri, in 1877. Today, under Beckstoffer family ownership, the vineyard produces some of Napa Valley's most sought-after Cabernet Sauvignon, known for depth, structure, and refined complexity.

VARIETAL COMPOSITION

100% Cabernet Sauvignon

VINTAGE NOTES

The 2023 vintage in Oakville benefited from one of Napa Valley's longest, most even growing seasons in recent memory. Winter rains replenished soils, while mild, consistent weather and limited heat spikes allowed for extended hang time and slow, balanced ripening.

WINEMAKING NOTES

Fruit was hand-harvested on October 16th, during the cool evening hours, delivered at first light, then gently destemmed, optically sorted, and transferred to tank by gravity. After a three-day cold soak at 48°F, native fermentation began naturally with automatic pumpovers performed once or twice daily based on taste. After 28 days on skins, the wine was drained by gravity, basket pressed, and barreled to 85% new French oak for 22 months. Barrel selections included Baron, Cadus, Ermitage, and Taransaud, chosen to build structure, spice, body, fine tannin, and deep fruit expression.

TASTING NOTES

Dense, thick, and powerful, yet elegant and nuanced. Fresh blackberry, black cherry, and black currant form the core, layered with herbal and earthy tones. Notes of dried lavender, pipe tobacco, and graphite add depth, while bright acidity carries a lifted red fruit note through the long, structured finish.

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