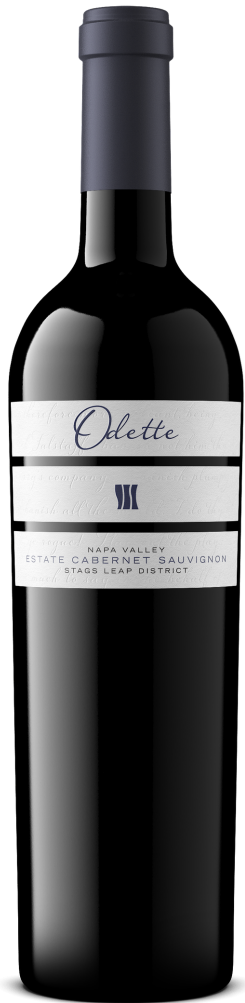


2023 ODETTE ESTATE CABERNET SAUVIGNON, STAGS LEAP DISTRICT



VARIETALS
90% Cabernet Sauvignon
9% Merlot
1% Petit Verdot



ALCOHOL
15.0%



PRODUCTION
4,195 cases



96 POINTS
James Suckling



WINEMAKER
Andrew Haugen

AVA
Stags Leap District

VINEYARD

The 2023 is sourced from our 38-acre estate vineyard in the heart of the Stags Leap District AVA. The soils are comprised of deep Bale clay loam, well-drained Perkins, and Boomer gravelly loam with a volcanic influence from the Vaca Mountain Range. The vineyard boasts 8 different clones of Cabernet Sauvignon, Merlot, Petit Verdot, Malbec, and Cabernet Franc, with vines up to 41 years old.

VINTAGE

The 2023 growing season began with a long, wet winter, that pushed budbreak well into April. While some say Napa Valley grapes enjoyed longer-than-average hang time, we contend that the growing season started late and finished in kind. Pervasive cool summer temperatures and abundant sunshine allowed our grapes to develop and preserve exceptional depth of color and flavor. The harvest season was characterized by a series of sequential low and high pressure systems that brought brief showers and just enough heat to perfectly ripen every parcel of the Odette Estate.

FERMENTATION & AGING

There were 21 individual picks from our estate's 35 producing acres beginning on October 11 and wrapping a mere 16 days later. The must was cold soaked for three to four days before warming tanks up for inoculation. Maceration times ranged from 7 to 9 days, with ferment temperatures peaking at 94°F. Individual lots were evaluated during the first racking, with an initial base blend coalescing in March of 2024. Final assemblage took place in the spring of 2025, allowing the wine time to harmonize in barrel before final racking and bottling in August. Aged for 21 months in 100% French oak barrels, 70% new.

WINEMAKER IMPRESSIONS

The 2023 Odette Estate Cabernet Sauvignon pours dark purple with a neon rim, like the sultry glissando scale of Gershwin's intro to *Rhapsody in Blue*. Aromas of blueberry syrup, mulberry, and ripe raspberry are the clarinet, calling back and forth with the horn section of sandalwood, powdered granite, anise, and clove. The playful piano beckons your first sip as the entire orchestra awakes with an invigorating rush of rich Luxardo cherry and a cymbal crash of fresh plum. Supple tannin cascades across the palate with classic Odette Estate verve and Stags Leap structure. The cool 2023 growing season is revealed in the restrained weight and grace of the midpalate, which eases into notes of cassis, allspice, cola, and licorice.