

ANIMO

MICHAEL MONDAVI FAMILY

2023 CABERNET SAUVIGNON | NAPA VALLEY

VINTAGE NOTES

In 2023, Napa Valley experienced one of the longest growing seasons in a decade or more. With consistent, mild weather throughout the season, above-average crop yields, and extended hang time, 2023 is an exceptional, high-quality, memorable vintage.

Winter and spring rains led to full reservoirs and healthy, saturated soils; ideal conditions as grape growers headed into bud break. The mild, warm summer weather (72-75 degrees F) supported healthy canopy growth through bloom and set. Though vineyards faced mildew pressure, clusters remained loose for good air flow. Relatively cool weather throughout the growing season in tandem with an abundance of sunshine allowed grape skins to ripen slowly and develop maximal dark red color components for red wines.

Full ripeness of grape skins and seeds provided the building blocks for a tannic backbone which is the source of resilience for a long-lived wine. Winemakers describe the wines as having freshness, purity and elegance overall.

WINEMAKING NOTES

The grapes arrived at the winery early in the morning and were gently processed using a Pellenc destemmer, renowned for its precision and gentle handling. Individual lots were fermented separately in small stainless steel tanks, following an average two-day cold soak and approximately 21 days on skins. Given the natural concentration of the small, mountain-grown berries, maceration was kept relatively short while still achieving ample color, tannin, and texture. After fermentation, the wine was transferred to French oak barrels for aging, allowing the classic warmth of barrel influence to develop, and was bottled unfiltered.

TASTING NOTES

Deep, dark plum in color with a vivid ruby sheen. The nose is dense and layered, opening with dried plum and fig, then unfolding into graphite, wool, and toast, lifted by aromatic notes of lavender, anise, fennel, and sweet baking spices—clove in particular. On the palate, concentrated flavors of blackcurrant, plum, and currant are framed by toasted oak, almond, and subtle mineral and savory tones. Medium-plus acidity keeps the wine juicy and vibrant, while ripe, grippy tannins give structure to its supple, medium-bodied frame. The finish is long and persistent, carrying dark fruit, minerality, and youthful energy for roughly 16 seconds. Overall, the 2023 Animo Cabernet Sauvignon shows impressive depth balanced by vibrancy, expressive and well-defined, with clear promise for continued development.

BLEND: 100% Cabernet Sauvignon

AGING: 20 months in French oak (65% new, 35% neutral)

Alcohol: 15.85%; **pH** 3.83; **TA:** 5.9



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