EMBLEM
MICHAEL MONDAVI FAMILY

2023 CABERNET SAUVIGNON | NAPA VALLEY

GRAPE VARIETIES

90% Cabernet Sauvignon

5% Syrah

5% Petite Sirah

TA: 6.1

pH: 3.56

ABV: 13.53%

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

The grapes were exclusively hand-harvested, then transported to the winery for hand-sorting and destemming. Individual lots were fermented separately in stainless steel tanks, allowing for the natural extraction of color, flavor, texture, and aroma from the skins. After approximately 14 days, the tanks were drained and the skins removed, with the remaining juice gently pressed. The wine was then transferred to small French oak barrels (25–30% new French oak), spending a total of 20 months in oak before bottling.

TASTING NOTES

Deep crimson at the core with a luminous ruby rim, the 2023 Emblem Cabernet Sauvignon opens with medium-plus aromatic intensity, revealing layers of raspberry, kirsch, red currant, and boysenberry interwoven with hibiscus flower, orange blossom, mint, anise, and subtle earthy notes of cigar box, pencil shavings, and soil, framed by hints of toasted oak and warm spice. The palate is medium-bodied and approachable yet structured, driven by juicy, mouthwatering acidity and ripe, rounded tannins. Flavors of framboise, cherry cordial, orange peel, toffee, clove, cinnamon, and a touch of vermouth unfold seamlessly, leading to a complex, savory-tinged finish of medium length (approximately 12 seconds) that promises further harmony and softening with age.

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