

2023 Andrus Estate Cabernet Sauvignon

In 1978, our intrepid founder Gary Andrus envisioned planting on steep slopes, creating one of Napa Valley's most iconic vineyards. Tucked into a horseshoe-shaped hill, our home estate is capped with pines climbing above 400 ft. from the winery below, resulting in swirling winds and afternoon shadows allowing for a long growing season.

Vintage

The 2023 growing season began with heavy winter rain, replenishing our reservoirs and lakes. Bud break was delayed due to a cooler than usual season, typically occurring once every 10 to 15 years. Despite this, we enjoyed a lengthy season with yields from average to 10% above average. With no disease pressure, increased soil water, and extended hang time, 2023 is destined to be legendary. Our vines thrived with healthy canopies, and the grapes ripened slowly, ensuring this “once-in-a-decade” vintage provided fruit that could perform at the apex of quality.

Viticulture & Winemaking

The 2023 vintage was harvested from October 5 through 24. The grapes were hand-harvested at night, when temperatures often dipped to 50°F, to preserve vibrant acidity and fruit expression in the wine. We began with a cold soak of the must (crushed grapes) for gentle extraction, then fermented in stainless steel, concrete, and oak barrel fermenters at 88°F. Rigorous pump-overs, intensified during peak fermentation, developed deep color, rich varietal character, and fine tannins. The wine was aged in 80% new French oak barrels, marrying bright fruit expression with nuanced oak spice. After three months of aging, we blended the vineyard components and allowed them to integrate during a total of 26 months of barrel élevage. The wine was bottled unfiltered and unfiltered to showcase the vineyard's character in its purest form possible, from the dirt to the glass.

Tasting & Pairing Notes

Leading with a vibrant minerality, the Andrus Estate reveals notes of petrichor followed by black raspberry compote, underscored by slate-driven mineral nuances. Hints of Madagascar vanilla are complemented by dried herbal notes reminiscent of herbes de Provence. The palate opens with bright energy and toasted cocoa nibs, seamlessly woven together by fine-grained tannins. Rich and mouth-filling on entry, the structured wine is supported by broad-shouldered tannins before giving way to fresh black cherry and subtle roasted coffee on the finish. Pair this wine with wood-fired pulpo (Spanish octopus) or squid ink pasta. Reflecting the classic character of the 2023 vintage, this wine will age gracefully for 25 to 30 years.

Analysis

VARIETALS	100% Cabernet Sauvignon
ALCOHOL	15.5%
TA	6.1 g/l
pH	3.7

