



GEO

2023 CABERNET SAUVIGNON

COOMBSVILLE - NAPA VALLEY

WINEMAKING

VARIETAL COMPOSITION

98% Cabernet Sauvignon,
2% Petit Verdot

VINEYARD

100% Mt. George Vineyard

BRIX AT HARVEST: 26.6

MACERATION: Average 14 days

BARREL AGING REGIMEN

Aged 21 months in oak, 100% new

OVERALL OAK PROFILE

100% French oak

pH: 3.51 | **TA:** 6.21 g/L | **RS:** 1.21 g/L

ALCOHOL: 14.9% by volume

PRODUCTION: 412 cases

WINEMAKER

Alison Rodriguez

HERITAGE

MT. GEORGE (100%) – Located east of Napa, Mt. George Vineyard is the site of the first grape plantings in Coombsville. Under the care of pioneering Napa vintner Henry Hagen, the vineyard originally known as Cedar Knoll established its reputation in the 1880's as a source for fine American red wines. In 1988, Silverado Vineyards purchased and restored a significant portion of the historic site. Silverado was part of the appellation committee that established the Coombsville AVA in 2012. To celebrate this milestone in 2012, Silverado produced the first vintage of GEO, a single-vineyard Cabernet. Inspired by the root word for earth and the name of the vineyard – GEO represents the highest expression of single-vineyard Cabernet from this extraordinary place.

SOILS + CLIMATE

The cooler climate and deep, gravelly soils derived from volcanic rock and ash of the ancient volcano whose name the vineyard now bears, provide depth and structure to Silverado Vineyards' wines.

VINTAGE

The winter of 2022-2023 saw record rainfall, ending years of drought conditions in Napa County and throughout the North Coast region. With below average temperatures in winter and spring, budbreak was significantly delayed. Continued cool weather through summer led to the harvest season beginning two weeks later than average which gave the grapes ample time to develop full flavors while maintaining vibrant acidity.

TASTING NOTES

The 2023 GEO entices the senses with aromas of black fruits, blackberries, licorice snap, pastry, and subtle minerality with savory notes. The palate is lush and dark featuring plum galette, mulberry, baking spice and dark chocolate tannins through the decadent finish.