

COSENTINO WINERY



2023 THE CAB CABERNET SAUVIGNON

VINTAGE

The 2023 growing season was the slowest start in the last decade. A rainy winter set the vines up for vigorous spring growth, a larger crop and a longer ripening season. Red and white varietals ripened simultaneously, leading to a late, compressed harvest. Although the crop loads were higher, quality was still excellent.

WINEMAKING

Grapes were harvested and carefully destemmed to stainless steel tanks where the must underwent a 2-3 day cold soak to extract color and structure from the skins. The must was then allowed to ferment with twice daily pumpovers (mixing) for continued extraction, temperature control, and uniform fermentation. Once degree Brix level was below zero, the must was gently pressed off skins and seed and began malolactic fermentation. The wine was then aged until final blending and bottling.

TASTING NOTES

The Cab 2023 opens with a bouquet of clove, caramel, baking spice, and leather. The palate delivers velvety tannins with flavors of blackberry, cocoa, nutmeg, and vanilla on the finish.

APPELLATION Lodi

COMPOSITION 75% Cabernet Sauvignon, 10% Cabernet Franc, 5% Malbec, 4% Petite Syrah, 6% mixed reds

AGING 15 months in 25% new French oak

TA 6.0 g/L | **pH** 3.84 | **ALCOHOL** 14.5%

