

2023 SEVEN APART EXPEDITION

CABERNET SAUVIGNON

452 CASES HANDCRAFTED BY WINEMAKER MORGAN MAURÈZE

VINEYARD

The 2023 growing season started off with plenty of winter rain and snow in the higher elevation sites, leaving the soils with lots of water for the coming season. Due to cooler springtime temperatures, budbreak was delayed by several weeks. The valley floor had very uniform flowering creating nice full clusters. The higher elevation flowering was not as uniform, creating smaller clusters with lower yields and smaller berries. The overall summer temperatures were mild with no excessive heat waves and some rare sporadic, light rainfall. This led to a later than normal harvest in the valley, allowing the grapes to ripen slowly and perfectly, which is ideal for tannin development and slow sugar accumulation, leading to more balanced, generous wines that will impress with great depth and concentration.

AGING

Approachable upon release.

Recommend decanting for one hour.

Cellaring 5-8 years will reward with a slightly developed bottle bouquet.

Can age 35+ years.



TASTING NOTES

The 2023 Seven Apart Expedition is showing off how great the 2023 vintage is in Napa Valley —and it's an absolute delight. Visually, it has a dark red color with a purple hue to it. This wine has very focused aromas of ripe blueberries, raspberries, vanilla, fennel seed, allspice, and black cherries. On the palate, this wine has soft tannins that quickly build to a well-structured, richly layered midpalate with a well-balanced acidity and a long savory dry finish. It leaves you with flavors of strawberries, plum skin, coco, hint of thyme, molasses, clove, and star anise.

WINE MAKING

90% Cabernet Sauvignon, 5% Cabernet Franc, 5% Petit Verdot, and 73% New French Oak.

The grapes are hand harvested at night to ensure that the grapes come in cold in order to minimize oxidation. The grapes are slowly fermented at cooler temperatures to help preserve aromas. Once the initial fermentation is complete, the wine is transferred to French oak barrels where Malolactic fermentation takes place to soften and stabilize the wines. The wine is then racked off its lees and aged for 18 months in barrels before bottling.

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