

2023 SEVEN APART SHALE

CABERNET SAUVIGNON

253 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 rain fall. 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 creating a “Grand vin de garde”.

AGING

Approachable upon releases.
Recommend decanting for one hour.
Cellaring 5-8 years will reward with a slightly developed bottle bouquet.
Can age 35+ years.



TASTING NOTES

2023 Seven Apart Shale is showing off how great 2023 vintage is in Napa Valley and is an absolute delight for generations to come. Visually, it has a dark red color with a purple hue. It greets you with aromas of bright red fruits such as raspberries, red currant, red cherries, and red plum that evolve nice undertones of chocolate, clove, flint, and tea leaf. On the palate, this wine has soft yet firm tannins that elegantly build to a well-structured, richly layered midpalate with a balanced acidity and a long-lasting dry finish. Leaving you with flavors of licorice, cigar box, and layers of red fruits with a hint of minerality.

WINE MAKING

100% Cabernet Sauvignon, 60% 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, with slightly shorter maceration to capture softer tannins. Once the initial fermentation is complete, the wine then goes through malolactic fermentation to soften and stabilize the wines. The wine is then racked off its lees and aged for 22 months in barrels before bottling.

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