



2023 EHRLICH VINEYARD CABERNET SAUVIGNON OAKVILLE, NAPA VALLEY

TASTING NOTES

"The wine offers lovely aromas of blueberry and raspberry compote on the nose, accompanied by warm spice, cedar and graphite notes on the palate. Beautifully balanced and juicy with a long, enjoyable finish."

- Paul Hobbs, Consulting Winemaker

VINTAGE NOTES

The 2023 growing season in Oakville produced a classic, balanced Cabernet vintage. A wet winter and cool spring delayed budbreak, while a mild, steady summer allowed for extended hang time and even ripening. Harvest occurred under ideal, dry conditions, yielding fruit with excellent phenolic maturity. The wines show vibrant fruit, fresh acidity, and firm, polished tannins—offering elegance, structure, and strong aging potential.

VINEYARD NOTES

Located on the valley floor in the Oakville AVA, Ehrlich Vineyard is, simply put, the heart of the Napa Valley. The vineyard is a seven-acre parcel comprised of three distinct blocks. The carefully selected grapes for this wine came from Block C, situated at the north end of the property and planted in 2017. This block benefited from full days of sun exposure, gravely fine Pleasanton loam soil and close proximity to the Napa River water table.

SUGGESTED PAIRINGS

This is an elegant, food friendly wine. Pan-seared filet mignon with bearnaise sauce, herb-crusted lamb loin with chimichurri, or seared duck breast all pair well.

Varietal Composition: 100% Cabernet Sauvignon

AVA: Oakville, Napa Valley

Pick Date: November 1, 2023

Barrel Regimen: 40% new French oak (Darnajou, La Grange and Taransaud)

Total Aging Time: 20 months

Bottling Date: June 16, 2025

Release Date: October 4. 2025

ABV: 14.9%

pH: 3.85

Case Production: 290 9-L cases

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