

DOUBLE BLACK

CABERNET SAUVIGNON

2023 • LODI, CALIFORNIA



THE STORY

The year was 1924. It was the heart of the Prohibition Era and wine's darkest hour when it was outlawed and deemed unconstitutional. It was also the year our family first planted vineyards in California and farmed grapes that were sold to friends and neighbors. Story goes some of these grapes might have been used to make wine.

WINE

1924 Double Black Cabernet Sauvignon delivers rich aromas of black pepper, black cherry, violet and smoky, toasted oak, setting the stage for layered, concentrated flavors of blackberry jam, black currant and spicy clove. Inky in the glass, this Cab has smooth, structured tannins and a generous finish.

VINTAGE

Our climate allows the vineyard temperatures to vary from just above 100 degrees during the day and cool to 65 degrees in the evening. A crisp blanket of cooler air slips into the area at night keeping the vineyard temperatures mild in the morning as the day heats up. The warm inland valley allows for generous heat during the peak summer months.

VINEYARDS

This 1924 Double Black Cabernet Sauvignon was crafted using grapes from select vineyards throughout the Lodi region. Lodi's climate is ideal for growing concentrated, full-flavored grapes – well-draining sandy soil, warm summer afternoons and cooling nighttime breezes from the Pacific Ocean.

WINEMAKING

Picking decisions are based on winemaker evaluation, vineyard condition, and proper flavor ripeness. The grapes are picked in the cool of the morning and slowly warmed to fermentation temperatures. Early extraction with multiple pump-overs help promote greater color and deeper, smooth tannins. The wine then completes malolactic fermentation before blending. Complimentary oak styles are chosen to enhance the wine's aroma, flavor, and texture.

PAIRING

Pair this full-bodied wine with equally bold dishes: spicy chorizo chili, barbecue brisket or garlic chicken wings.

TECHNICAL DATA

Appellation: Lodi | Alcohol: 13.5% by volume | Total Acid: 0.60g/100ml | Final pH: 3.62