

1924
LIMITED EDITION



DOUBLE BLACK

CABERNET SAUVIGNON

2024 • 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.

AROMAS • FLAVORS • STRUCTURE

Aromas: Black Peppercorn, Black Cherry, Violet

Flavors: Black Fruit Compote, Clove/Spice, Black Currant

Structure: Dark, Dense, Generous Finish, Bold Tannin Structure

VINTAGE

Our climate brings a wide range of temperatures to the vineyard — rising just above 100°F during the day and cooling to around 65°F in the evening. At night, a blanket of crisp air settles over the area, keeping morning temperatures mild as the day begins to warm. The warm inland valley provides generous heat through the peak summer months. In 2024, these high temperatures led to a quick, concentrated ripening period, and careful winemaking attention ensured the grapes were harvested at peak maturity.

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

Cabernet Sauvignon is harvested based on both flavor and tannin ripeness. As a late-ripening variety, the decision to pick often requires the Winemaker to balance the pursuit of full maturity against the risk of adverse weather conditions late in the season. The fruit is harvested during the cool night hours and delivered promptly to the winery, where it is destemmed directly into fermentation tanks. Following fermentation, a portion of the wine is aged in a combination of American and French oak to enhance structure and complexity, while the remainder is matured in stainless steel to preserve varietal freshness and purity.

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: 0.59g/100ml | Final pH: 3.62