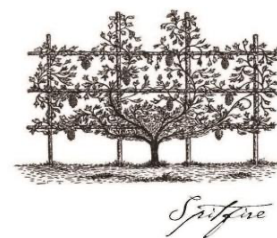




2023 Spitfire Cabernet Sauvignon Technical Sheet



Harvest Notes

The winemakers would prefer the grape quality produced from 2023 every year, but they felt the length of the harvest might have been the end them. The first wet winter in four years saturated the soils and put us two weeks behind right from the start. The white grapes, and to a lesser extent Pinot, came in about normal if not a little tardy. The Cabernet, however, saw the latest pick we have had in 30 years. The hang time and resulting fruit development was awesome, but it wreaked havoc on our winter get away plans.

Tasting Notes

Classic Cabernet Sauvignon character leads the way, with pronounced notes of cassis, blackberry, and ripe plum. Cabernet Franc contributes subtle accents of cracked pepper and violet, while Petit Verdot deepens the profile with layers of black cherry and lavender. The palate is already velvety and composed, offering both richness and balance, yet structured to evolve beautifully over the next two decades. Two years in American oak have imparted nuanced notes of vanilla and beechwood, with tannins seamlessly integrated into the wine's supple texture. Though it pairs effortlessly with a well-marbled ribeye, this vintage is so polished and inviting that it needs little more than good company and unhurried conversation.

Winemaking Notes

The Cabernet fruit was hand-picked into macro bins, then sorted and de-stemmed and crushed into stainless steel tanks. Cold soaking was carried out over 24 hours and the must was inoculated and pumped over one to three times per day, then pressed before finishing primary fermentation. Once dry, the wine was racked to barrel and inoculated for malolactic fermentation. It was racked again at the conclusion of secondary fermentation and twice more before bottling. Though it was filtered, owing to its time in barrel, fining was not necessary.

Spitfire 2023 Facts:

Harvest Date:	October, 9 th - November 5 th
Varietals:	94.5% Cabernet Sauvignon 4% Cabernet Franc 1.5% Petit Verdot
Barrel Age:	22 months 60% new American Oak 40% neutral oak
Appellation:	Oakville, Napa Valley
Bottled:	July 30 th , 2025
Bottle Size:	750ml
Production:	691 cases
Alcohol:	13.6%
Total Acidity:	5.0g/L
pH:	3.78