CALIFORNIA

2023

Michel-Schlumberger
2023 Cabernet Sauvignon California

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CABERNET SAUVIGNON

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Varietal Composition:
80% Cabernet Sauvignon, 20% Merlot

The Vineyard:
These grapes are grown in the sandy soils of the Lodi appellation in the Sacramento River Delta. Here, the cooling breezes from the San Francisco Bay moderate the temperatures and allow the grapes to retain their rich varietal flavors during the ripening season.

Fermentation:
The grapes were picked in the cool mornings, crushed, and fermented with the skins for one week to extract the rich color and flavor. 100% Malo-lactic fermentation.

Cooperage/Aging:
The wine was aged for 18 months in tank and oak.

Sensory Notes:
Color: Ruby
Aromas: Black currant, plum, and cherry
Palate: Dark fruit flavors, well-structured tannins, long fruit finish

Bottling Date: February 2025

Cases Produced: 2,960

Final Technical Information:
pH: 3.60 TA: 0.63 g/100ml Alc: 13.9%

**We will be transitioning to a 2024 Vintage in Feb 2026*