

1886

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## VINTAGE

The 2023 growing season was so ideal it will be forgotten, yet we'll rediscover its depth, structure, and finesse for decades. This vintage is a confrontation to fashion and a reaffirmation of our ability to produce classic wines of mythical proportions, confirming our role as stewards of a cultural legacy.

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## TASTING NOTES

At first opening, the nose is a mélange of pure, nearly impenetrable darkness. After 15 or so minutes in the glass, the curtain begins to open with a distinct impression of espresso and cocoa nib, followed immediately by new leather, pipe tobacco and pencil lead. Several minutes further, the fruit unfolds with rich crème de cassis, blackcurrant preserves, and fresh-cut flowers. From there it is a layering on of various fruit pastries, rising only slightly in register but increasing in resolution.

On the initial taste the wine is exactly as the aromas suggested: dark, imposing and firm, also exactly as a 2023 Napa Cabernet Sauvignon to be. Continuing in lock-step with the nose, around the 20-minute mark the wine absolutely blossoms, showing undulating dimensions of fresh black and blue fruits, with cool, mineral overtones.

The lively, energetic core is shrouded by juicy, plush tannins that coat the palate without being exhausting, like a dense mass made weightless by some strange magic. The progression from brooding and contemplative to pliant and enveloping, without losing the essential gravitas of the vintage, is exactly the dynamic trait that separates the good years from the greats. Over the next two hours (and the following day, re-tasting the little I could bear to leave unfinished, for science and all) I am taken on a wild ride of sensational experience that reminds me of exactly why this is one of the best places on earth to grown Cabernet Sauvignon. I hope that I outlive this wine.

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Fermentation: Stainless Steel Tank,  
average 22 days on skins



Elévage: 21 months in 58%  
new French Oak

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