



ODE TO THE BEAST

2023 CABERNET SAUVIGNON
SONOMA COUNTY



BOLD. UNAPOLOGETIC. WE DEEPLY RESPECT A TRULY COMPELLING CABERNET SAUVIGNON FOR ITS BOLDNESS, FULL-FLAVOR AND BEST EXPRESSION OF THE LAND. OUR 'ODE TO THE BEAST' IS A TRIBUTE TO WHERE IT ALL BEGAN FOR US, BOLD CABERNET FROM SONOMA COUNTY. THIS SMALL-LOT CABERNET WAS CRAFTED WITH A BORDERLINE OBSESSIVE ATTENTION TO DETAIL, WITH ONLY THE BEST BARRELS SELECTED. OUR MOST BEASTLY WINE, IT IS MADE ONLY FOR THE BOLD AT HEART.

OUR THOUGHTS

The 2023 Ode to the Beast opens with a rich, inviting bouquet dominated by warm vanilla, sweet nutmeg, and aromatic cedar. On the palate, this bold wine reveals luxurious layers of deep blackberry and indulgent chocolate-covered cherry, seamlessly balanced by savory notes of rich caramel and earthy tobacco. Structured by exceptionally smooth, velvet tannins, its robust profile demands equally hearty culinary companions. It pairs magnificently with a premium Filet Mignon with peppercorn sauce, succulent braised pork shank, or a deeply smoky, slow-cooked brisket.

2022 VINTAGE

The winter of 2022-2023 saw record rainfall, ending years of drought conditions throughout Sonoma County. With below average temperatures in winter and spring, budbreak was significantly delayed. Continued cool weather through summer led to harvest beginning 2 weeks later than average. This gave the grapes ample time to hang on the vine which helped develop full flavors while maintaining vibrant acidity.

VINEYARDS & WINEMAKING

The Beast Cabernet Sauvignon is made from the best vineyard sites of Sonoma County. Low-vigor, volcanic soils coupled with the balance of warm days and cool nights provide intense and concentrated fruit. After harvest, the fruit was fermented in temperature controlled stainless steel tanks where it was cold-soaked and pumped over once a day for several days. Once fermentation was complete, the wine was transferred to barrel and stirred weekly until malolactic fermentation was complete. After 24 months of aging in 60% new French oak our winemaker chose only the best barrels for the final blend.

COMPOSITION & ANALYSIS

89% Cabernet Sauvignon, 5% Malbec, 5% Petit Verdot, 1% Merlot

Sur lie aged in French oak for 24 months (60% new)

Titrateable Acidity: 6.1 g/L | pH: 3.64 | Alcohol by Volume: 15.1%

Cases Produced 105