

NINER

WINE ESTATES

2023

CABERNET SAUVIGNON

Heart Hill Vineyard, Willow Creek District of Paso Robles

WINEMAKER

Patrick Muran

CLONES

337, 33, 412, 47, 169, 30, 53, 43, 685

ROOTSTOCK

5bb, 110R, 101-14, 1103P

HARVEST DATES

October 3–November 7, 2023

AVERAGE BRIX

24.4°

AVERAGE YIELD

2.1 Tons/Acre

pH / TA

3.75/5.4 g/L

ALCOHOL

14.1%

VINEYARD

100% Heart Hill Vineyard

BLEND

95% Cabernet Sauvignon, 5% Malbec

BARREL AGING

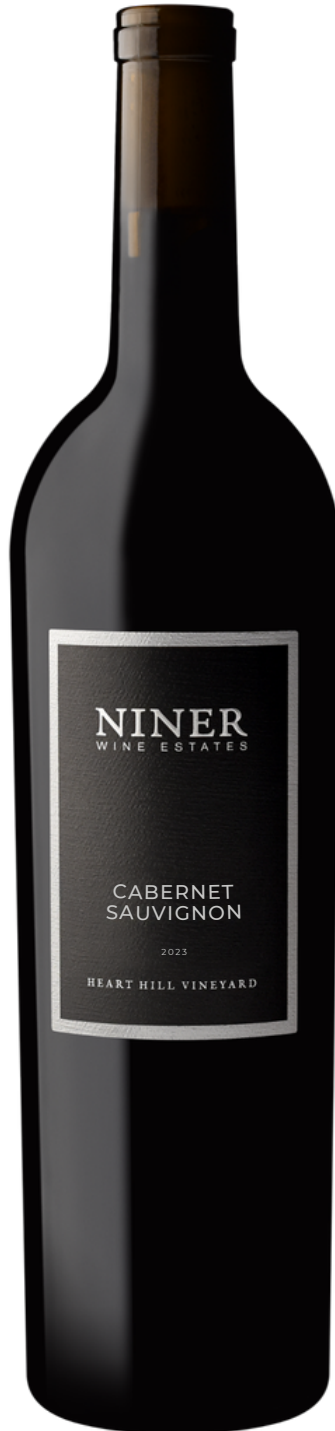
15 months, 30% New French oak,
7 months, 50 HL French oak cask

ACCOLADES

95 points - Wine Enthusiast

CASES PRODUCED

3,089



VINEYARD

The 2023 vintage was long and cool and has been hailed by many local growers as one of the best vintages of the decade. The growing season began with a definitive end to three years of drought, as a series of winter storms brought 28 inches of rain and memorable flooding throughout the county. A cool spring delayed bud break across all varieties and was followed by a foggy, temperate summer with very few days above 80°F. The extended growing season allowed the fruit to mature slowly and evenly while retaining freshness and acidity. This wine showcases the best fruit from 18 different blocks across the site harvested across the vineyard from October 3rd through November 7th, about two weeks later than normal.

WINEMAKING

We hand-harvested our Cabernet Sauvignon and brought the grapes to our winery in the early morning. We fermented each vineyard block in stainless steel tanks using a combination of native and cultured yeasts. Fermentation and maceration times varied, ranging from 10 to 21 days. We pressed each tank and transferred the wine to French oak barrels where they aged for 15 months. We tasted each barrel and selected the most expressive barrels to blend and age an additional seven months in large-format French oak casks. The result is a fresh, gorgeous Cabernet Sauvignon that weaves together black currant, raspberry and blueberry flavors accented by brushy herbs and chapparral notes, broad tannins and a polished texture.