Winemaker's Notes



Bottled:
September 2025

Lancaster Estate
2023 Reserve Cabernet Sauvignon

Production: 200 cases
Varietals: 100% Cabernet Sauvignon

Titratable Acidity: 6.1 g/L
pH: 3.63
Alcohol: 14.9%

Our Thoughts...

Our 2023 Reserve Cabernet Sauvignon is an elegant expression of the very best of the varietal grown on our Alexander Valley estate. A light perfume of lavender flowers leads to a bold yet refined palate. Robust tannins and flavors of black currant and dark chocolate fill the mouth, concluding with a soft, lingering finish.

Vintage and Estate Notes:

A wet winter and spring kept the vines dormant for a couple of weeks later than usual in 2023 which resulted in a later-than-usual harvest. The summer saw moderate heat with just a few days over 100 degrees. Cool mornings led to optimal ripening conditions.

Consistent with Lancaster Estate's commitment to making wines of authenticity and place, all of our wines are estate grown, produced and bottled. Native yeasts are used for primary fermentation while secondary malolactic fermentation occurs naturally in barrel.

To preserve the truest expression of our estate, the Lancaster Estate 2023 Cabernet Sauvignon was gently fined and then bottled unfiltered.

Cooperage:

The 2023 Reserve was aged 24 months in French oak. We chose barrels from several coopers including Darnajou, Taransaud, Demptos, Ermitage, Saury, Bel Air and Sylvain. 100% of the barrels were new and all were coopered using a combination of Medium, Medium Plus, Medium Long, and Heavy toast levels to provide optimal integration and balance.