



### GROWING SEASON NOTES

The 2023 vintage in Guenoc Valley unfolded under long, temperate conditions—ideal for gradual ripening and balanced flavor development. A cool, wet winter and spring delayed bud break slightly while replenishing soil moisture across the estate. Summer brought steady, moderate warmth with no major heat spikes, allowing for extended hang time, excellent canopy health, and remarkable varietal expression throughout the season.

### VINEYARD NOTES

Tephra Ridge rises to 1,800 feet on Howell Mountain's steep, volcanic slopes. This historic 35-acre site features thin, gravelly loam and volcanic soils that mirror the finest Bordeaux terroir. The elevation, climate, and native vegetation—fir, madrone, black oak, and ponderosa pine—create ideal conditions for Bordeaux varieties, producing intense fruit with distinctive blackberry, cherry, and currant flavors characteristic of volcanic terroir.

### WINEMAKING NOTES

Hand-harvested Cabernet Sauvignon grapes were destemmed into stainless steel tanks for fermentation. Gentle pumpovers extracted color and tannins, while extended maceration (22 days on skins) refined the tannin structure. After pressing and malolactic fermentation, the wine aged in French oak barrels—30% new—for 24 months total. The final blend was assembled prior to the next vintage and returned to barrel to achieve optimal integration.

### TASTING NOTES

The 2023 Tephra Ridge Cabernet Sauvignon displays concentrated red fruit aromas complemented by distinctive sage and warm spice notes that reflect the mountain terroir. On the palate, the wine shows impressive depth and richness with a dense, structured mouthfeel supported by fine-grained tannins. The finish extends gracefully with lingering spice and fruit complexity, showcasing the wine's aging potential and terroir expression.

<b>VARIETALS:</b>	83% Cabernet Sauvignon, 12% Petit Verdot , 5% Merlot
<b>APPELLATION:</b>	Lake County, California
<b>VINEYARD:</b>	Tephra Ridge Vineyard
<b>ALCOHOL %:</b>	14.5 %
<b>AGING:</b>	24 months barrel aged, 30% new French oak
<b>T/A:</b>	6.3 g/l
<b>pH:</b>	3.74