



## 2023 *Exponent* Red Table Wine Santa Cruz Mountains

HARVESTED: October 2nd - 18th, 2023

VINEYARD: Santa Cruz Mountains

SOILS: loamy clay

BOTTLED: April 2025, 200 cases

COMPOSITION: Cabernet & Merlot

ALCOHOL: 13.7%

WINEMAKER: Andrew Vingiello

VINEYARD MANAGER: Thayer Dunwoody

### VINTAGE NOTES

In 2023 the Santa Cruz Mountains experienced one of the longest growing seasons in decades. Late season rains and cold temperatures in early spring kept vines dormant. Bud break saw much milder temperatures ideal for set and maturity. Continued mild, consistent weather and only a few periods of moderate heat contributed to crop yields that were above average and hang time was extended. Harvest kicked off later in September and continued at a relentless pace through October. The 2023 vintage is high quality, exceptional, and notable. Another vintage of great magnitude delivering wines with exceptional vineyard purity.

### WINEMAKING NOTES

The grapes were handpicked, sorted, and destemmed. Fermented in small lots using inoculated yeasts for a combination of control and complexity. Punched down twice daily and in some cases pumped over. Left on the skins for anywhere from 14 to 21 days. Free run and pressed wine settled to a combination of new and used French Oak barrels. 18 month élevage. Obsessively tasted and trialed prior to assemblage. Bottled unfinned and unfiltered.

### TASTING NOTES

Deep ruby color. On the nose, ripe blackberry and cassis lead, accented by graphite, cedar, and a hint of dried herbs. The palate is structured yet supple, with dark plum, black cherry, and cocoa supported by fine-grained tannins and bright acidity. Subtle oak spice and a mineral edge reflect its mountain terroir. Balanced, with a lingering finish of tobacco and forest floor.

### CELLARING

Enjoy now or over the next 3-5 years.