

DAKOTA SHY

2023 NAPA VALLEY CABERNET SAUVIGNON



Napa Valley, California



TASTING NOTES: Gorgeous mouthful of classic, textured Cabernet Sauvignon. This is rich and powerful but also refined. Wonderfully complex and layered on the palate with a mid palate presence of silky dark fruits, mineral and baking spice. Long, impressive and totally delicious finish. The 2023 Napa Cab is a knock out.

VITICULTURE: Blended from 12 unique vineyards across Napa Valley, including Oak Knoll, Oakville, Rutherford, St. Helena, Calistoga, Mount Veeder. Clones: Cabernet Franc Clones 332 & 1, Cabernet Sauvignon Clone 4, 7, 337, 338, 169 & 685, Merlot Clone 3 Rootstocks: 110R, 3309, 1103P, 420A, 101-14, 1616C, 039-16
Soils: Various volcanic and sedimentary-based soils.

VINIFICATION: The Napa Valley Cabernet is crafted with an eye toward luxury and exceeding expectation. Fermented in tank with pump-overs. 14 to 30 days on skins. Pressed to barrel. Barrel aged 18 months, 70% New French Oak and 30% 1 and 2 use barrels.

Two Time Top 100 Wine in the World from Wine Spectator

ROOTS: Dakota Shy is the story of a remarkable team united by a shared passion for the wines, history, and vineyards of Napa Valley. Founded in 2012 by two friends and business partners who honed their craft under renowned winemaking legends, the project began with a clear ambition: to create wines capable of standing among the world's finest. What started as a focused winemaking pursuit has since grown into a first-class winery estate in the heart of Napa Valley, supported by partnerships with 16 exceptional vineyard sites.

Now in their 14th year, the winery has been included twice in Wine Spectator's Top 100 Wines. Their unwavering commitment to excellence is demonstrated by consistent high scores across every vintage. This success is rooted in long-standing relationships with top growers and access to some of Napa Valley's most coveted vineyard sources.

PRODUCER: Dakota Shy

REGION: Napa Valley, California

GRAPE(S): 95% Cabernet Sauvignon, 5% Cabernet Franc

SKU: DS23CS750

ALCOHOL: 14.5

TOTAL ACIDITY: 5.6 G/L

RESIDUAL SUGAR: 0.8 G/L

pH: 3.82