

ABEJA



2023 CABERNET SAUVIGNON COLUMBIA VALLEY

TASTING NOTES

A rich nose of dark berries and stone fruit is layered with notes of star anise and a subtle freshness of meadow flowers and mint. The palate opens with marionberry and cassis, carried by an elegant frame and polished structure. Savory undertones of oolong tea and cigar fold into fine-grained tannins, building through a generous, structured finish where hints of baking spice and plum linger with depth and age-worthy complexity.

VINTAGE OVERVIEW

The 2023 vintage will be remembered for low yields that resulted in remarkably concentrated, high-quality wines. Spring began with cooler-than-average temperatures, delaying bud break by two to three weeks. However, a sudden May heatwave spurred blooms to jump-start growth—warm, steady weather defined July and August, allowing for even grape maturation. A brief but intense heatwave in late August accelerated ripening, but by mid-September, the region returned to its typical fall pattern of warm days and cool nights. This classic diurnal shift preserved vibrant acidity while fostering complex flavor development, yielding wines with exceptional balance, depth, and elegance.

HARVEST DATES & VINEYARDS

September 20 - October 28, 2023

Sagemoor Farms, Skysill, Blue Mountain Vineyard, Eventide

BARREL FERMENTATION AGING

Aged 23 months in French oak, 55% new, 45% experienced

VARIETAL COMPOSITION

92% Cabernet Sauvignon, 6% Merlot, 2% Petit Verdot

APPELLATION

Columbia Valley

CHEMISTRY

Alcohol 14.8%, TA 6.07 g/L, pH 3.86

CASE PRODUCTIONS

3,880 cases

WINEMAKERS

Daniel Wampfler & Amy Alvarez-Wampfler