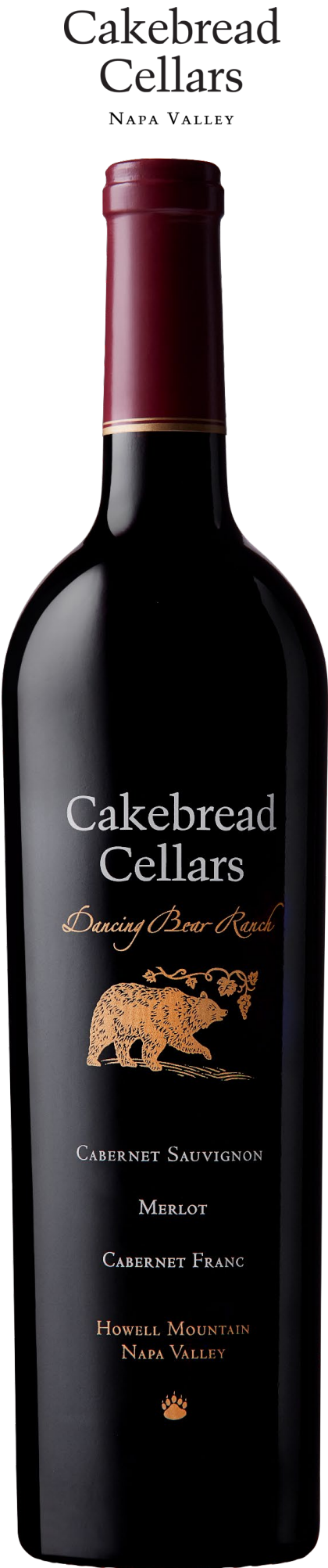




2023 DANCING BEAR RANCH CABERNET SAUVIGNON

Napa Valley

The 2023 Dancing Bear Ranch Cabernet Sauvignon offers a beautifully layered expression of Howell Mountain fruit, opening with aromas of red plum, blueberry, and black cherry, accented by notes of mocha and subtle toasted oak. On the palate, flavors of raspberry and dark cherry are complemented by dark berry depth and touches of baking spice. Full-bodied and well structured, the wine shows firm yet integrated mountain tannins, with concentrated fruit framed by spiced oak and hints of leather, finishing with excellent balance and length.

VINEYARDS & VINTAGE

Our Dancing Bear Ranch vineyard, located on the Vaca Mountain Range, is thoughtfully divided into 24 individual blocks, each shaped by differences in exposure, soil, clone, and grape variety. Farming each block with care allows us to highlight the distinct character of this remarkable mountain site. At elevations ranging from 1,100 to 1,900 feet above sea level, the vines soak up warm sunshine during the day and cool down quickly at night, a combination that encourages deep, concentrated flavors while preserving freshness and aromatic complexity. The iron rich and volcanic soils, typical of Howell Mountain, are naturally low in fertility, yielding small, intense berries.

Winter and spring rains in 2023 replenished soils, supporting balanced vine growth through a long season. Moderate summer temperatures allowed slow, even ripening, building vibrant flavors and fresh acidity. Warm days and cool nights in early fall refined Cabernet Sauvignon, delivering full ripeness with lower sugars and lively acidity. This resulted in dynamic fruit, concentrated structure, and elegant balance.

WINEMAKING

Hand harvested in the early morning to preserve freshness, the fruit is gently destemmed and carefully sorted to ensure consistent quality. A two-day cold soak enhances aromatic and flavor extraction prior to fermentation in stainless steel tanks and concrete towers, building layered texture and complexity.

GRAPE VARIETY

77% Cabernet Sauvignon, 17% Merlot,
6% Cabernet Franc

VINEYARDS

Howell Mountain

HARVEST DATES

October 2-9, 2023

WINEMAKER

Niki Williams

NOTES	
ALCOHOL	14.4%
ACIDITY	.590/100 ml
PH	3.73
BOTTLED	July 2025
AGING	22 months in French oak barrels 56% new, 44% neutral