



COURTNEY BENHAM



Total Acidity ————— 5.3 G/L

pH ————— 3.81

ALC ————— 14.3%

2023 CABERNET SAUVIGNON SONOMA COUNTY

THE SPIRIT

Courtney Benham doesn't make wine by following the well-worn path—he blazes his own. With every vintage, he seeks out sites that challenge convention and reward curiosity. This Sonoma County Cabernet is a testament to that pursuit. Rooted in rugged benchland vineyards and shaped by coastal influence, it captures the untamed beauty of the region in a bottle that's both classic and adventurous.

THE VINEYARDS

The fruit hails from sun-drenched benchland hills, where warm days drive ripeness and complexity. But it's the early morning fog and cool evening winds drifting inland from the Pacific that elevate this wine—slowing the ripening, sharpening the aromatics, and preserving the freshness that defines great Sonoma Cabernet. Beneath the vines, loam and sandstone soils add a grounded intensity, bringing structure and tension to the final blend.

THE CRAFT

In the cellar, every lot was treated with restraint and respect. A four-day cold soak set the stage for layered extraction, followed by hand punch downs and moderate ferment temperatures to coax out purity and power. Once dry, the wine was basket pressed and aged for 18 months in French and American oak—40% new—to build richness, frame the fruit, and polish the tannins without losing the wine's inherent edge.

THE EXPERIENCE

Confident and composed, this Cabernet delivers a classic profile with a modern twist. Layers of dark cherry and ripe plum meet savory dried thyme and hints of graphite. There's a lift of mulberry and a whisper of chocolate that lingers just long enough to draw you back in. With fresh acidity and fine-grained tannins, it's structured, supple, and ready for wherever the night leads.

CELLARING

Aged for 18 months in French and American Oak (40% new)

BLEND

100% Cabernet Sauvignon

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