

FORAGER

2023 · CABERNET SAUVIGNON
OAKVILLE, NAPA VALLEY



HIGHLIGHTS

Forager Oakville Napa Cabernet is a barrel selection from top vineyard sites in Oakville, Napa Valley. The wine is 100% Cabernet Sauvignon. The wine was aged in neutral French Oak barrels (1-5 years old) for the duration of 15 months.

VINTAGE

The 2023 vintage was late to flower and late to harvest. This led to ideal conditions in the vineyard. The longer, late-season hang-time enabled complex phenolic characteristics to develop in the grapes, creating a dense, powerful wine. Balanced, layered, complex yet approachable Forager Oakville Cabernet delivers like a far more expensive Cabernet. The 2023 vintage was dry, and late from flower to harvest, which enabled farming without the use of chemicals in the vineyard. Minimal handling in the winery created this classic Oakville Cabernet Sauvignon that features the color, density of fruit and aromatic and textural complexity that is authentically Oakville.

VITICULTURE

100% Cabernet Sauvignon vines from all Estate fruit planted on the west side of Oakville, protected from the afternoon sun by the Oakville Ridge and Mt Saint John. The soils here near the base of the ridge along To Kalon Creek are predominantly heavier loam, which elevates the dark fruit tones.

VINIFICATION

The barrels selected express a balance of fruit, earth and texture that is unmistakable Oakville Cabernet Sauvignon and approachable and ready to drink now. Fully de-stemmed grapes were fermented on the skins in temperature controlled vats for 3-4 weeks with daily pump-overs.

CELLAR

After primary fermentation was nearly complete, the wine was raked into 100% French Oak barrels varying in age and size from 1st to 5th fill. The wine rested in barrel for 15 months before bottling. To further integrate the texture and open up the aromatics, the wine was raked, post-malo-lactic, before bottling. No tricks were used in the bottling process. No Residual Sugar. No Adjuncts and no Sulphur at bottling. The lab numbers confirm minimal intervention throughout the process.

TASTING NOTES

Open this bottle, pour out a glass and let it breathe for about an hour. The result is a classic example of Oakville Cabernet Sauvignon. A dense, opaque purple color, ripe blackberry and fresh cassis fruit followed by full-body and rich, soft tannins and dusty, violet, tobacco-like notes on the finish. The beauty of this wine is that it is a big, dense Oakville Cabernet Sauvignon that has a bountiful expression in its youth and is layered, graceful, complex and elegant. Enjoy this wine while it lasts, only 1245 cases were produced. This gem from Forager drinks like an Oakville Cabernet that costs two or three times the price.



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pH: 3.9 | Alc. 14.15%

Free SO₂: -27mg/l

Glucose + fructose: .2g/L