

2024

RECLINE

CABERNET SAUVIGNON

OAKVILLE - NAPA VALLEY

THE VINEYARD In the very heart of the Napa Valley lies the town of Oakville. Once a steam train stop in the late 1800s, the Oakville name is now synonymous with excellence in grape growing. It possesses a unique combination of soil, topography and climate that join together, creating an environment that makes Oakville a viticultural treasure. The Oakville AVA is a two-mile-wide swath of Napa Valley that extends from the Vaca Mountains in the east to the Mayacamas Mountains in the west. Oakville produces unique fruit with its signature red volcanic and alluvial soils, resulting in rich, powerfully structured wines that make this AVA one of the most sought-after in California.

WINEMAKER NOTES The 2024 Napa Valley growing season was warm, steady and consistent throughout the growing season. In winter, Napa received 10% more precipitation than usual, allowing the vines to prosper in the warm days throughout the summer and early autumn. The resulting wines are plush, generous and sophisticated. The Oakville AVA is considered a premier, world-class region for Cabernet Sauvignon due to its unique combination of well-drained, diverse soils, including gravelly alluvial fans and iron-rich volcanic soil, and a Mediterranean climate. Daily morning fog from San Pablo Bay combined with afternoon sun creates perfect, slow ripening conditions, resulting in powerful yet elegant, structured, and long-lived wines. Each Cabernet Sauvignon component adds to the flavors and texture of the finished wine. It offers expressive fruit character and lush tannins with layers of dark red and blue fruit aromas with hints of cocoa and dried herbs..

FERMENTATION & BOTTLING

100% Cabernet Sauvignon
Open-top fermentation
Native yeast
70% new French oak
Bottled August 2026

FINISHED WINE DETAILS

Alcohol: 14.5%
pH: 3.69
TA: 6.1 g/L
AVA: Oakville, Napa Valley