



CASA PIENA

GAIL & CARMEN POLICY

2023 CASA PIENA CABERNET SAUVIGNON

ESTATE, YOUNTVILLE, NAPA VALLEY

" We've said this before but it's worth repeating, this wine gets better every year. I'm sure it's a myriad of things that supports this notion, but I'd lean heaviest on farming for its continual improvement. This site is so dialed there's never a need to push it in any other direction. Vine age has helped; the yields have become self-limiting where intervention is not necessary. One can adjust crop load to any number desired but there's something about a site that starts its season balanced that produces better wine. With this incredible raw material to work with, the rest really comes down to paying attention to the details. Here that means fermenting our blocks of 341 and 7 separately and then selecting the best barrels to create our final blend. 2023 made this difficult, in the best possible way. The vintage was so strong in Napa Valley, it made selection almost unnecessary except for the need to pull out the very best nuances from the vineyard. We ended up with a blend that was close to 50/50 across our two estate clones. The clone 7 contributes a red/purple fruit note while the clone 341 keeps it cool with some blue notes creating a kaleidoscopic flavor profile across the entire palate. Being in the Yountville appellation also means some savory elements of graphite, crushed stones, sweet tobacco and violets leak into the wine's overall expression. There's a broad shouldered, chiseled, iron-y structure that almost reminds me of Bordeaux until the abundant fruit crashes in mid-palate. I think that level of refinement is what separates this wine from the rest, everything in its place, all in equal proportion." — Thomas Brown, Wine Maker