

*In collaboration with nature,
with reverence for craft,
in honor of place.*

2023 Favia Cabernet Sauvignon Napa Valley

Our Napa Valley Cabernet Sauvignon represents a confluence of everything we've been working toward, a reconnection with our literal roots and an entrée into our unique expression of the story of the Napa Valley, as seen through our interpretation of Coombsville and Oakville. Like all great stories, ours has come full circle. Collaboration with nature, reverence for craft, honor of place: these principles are our guiding lights, our True North. These tenets guide everything we do at Favia, constantly pushing us to find more natural farming practices, explore new and ancient winemaking techniques, and thoughtfully steward the land we cherish.

The 2023 vintage was remarkable in terms of its mild growing season, steady ripening, and extended autumn. Vineyards started the year with plenty of soil moisture, and with a cool spring, the vines managed to grow a very balanced canopy and crop, without excessive vigor. Cooler than normal summer temperatures made for grapes with ample natural acidity, full phenolic maturity, and highly expressive aromatics. The resulting wines are dark in color, substantial in structure, while fresh and well balanced. This vintage will be age worthy for sure.

Our 2023 Napa Valley Cabernet Sauvignon will certainly evolve in the cellar, but it has been crafted to be enjoyed right away. Dark red fruits, red raspberries, graphite and exotic woods are just a few of the complexities that come forward immediately. The savory tones and freshness of Coombsville meld well with the generous black fruits and solid structure of Oakville. Careful tannin extraction, barrel aging for eighteen months in 50% new French oak barrels, and bottling without fining or filtration, ensure that the wine retains fruit intensity and maintains its bold texture and generous length.

75% Cabernet Sauvignon, 21% Cabernet Franc, 4% Petit Verdot

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