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

2023 Favia Cabernet Sauvignon Oakville

The strong character of wines from the Oakville appellation in the Napa Valley is undisputed. There is an internal depth and an external structure that sets them apart and creates power, balance, and harmony.

We've always been drawn to the iron-rich, red, rocky soils on the east side of Oakville—the wines have consistently amazed us with their consistent, full-throated expression of Cabernet Sauvignon grown in this unique sliver of the Valley. This pronounced sense of terroir shines through in the wines. Employing organic farming techniques and making the wines with a very light touch, we aim to amplify a sense of place. On our new estate vineyard, on the east side of the Napa River, we are seeing a stronger expression each vintage, and 2023 marks the first year when some of this fruit has found its way into the Favia Oakville Cabernet Sauvignon. This will only become more important over time.

The 2023 Oakville Cabernet Sauvignon is a barrel selection of our most compelling lots of the year, the wines that really capture the character of Oakville—black fruit intensity, impressive structure, and the balance and power that defines Napa Valley. This growing season was somewhat cooler than normal, extending late into the fall. The resulting wines are dark in color, varietally pure, and bolstered by a tannin framework that will allow the wines to age in bottle for decades. Organically farmed vineyards, minimal intervention winemaking, and bottling without fining or filtration all help to preserve the sense of place and deep core of fruit. Certainly enjoyable now, this wine will continue to develop and unfold in the bottle.

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96% Cabernet Sauvignon, 4% Petit Verdot
1077 cases produced

favia