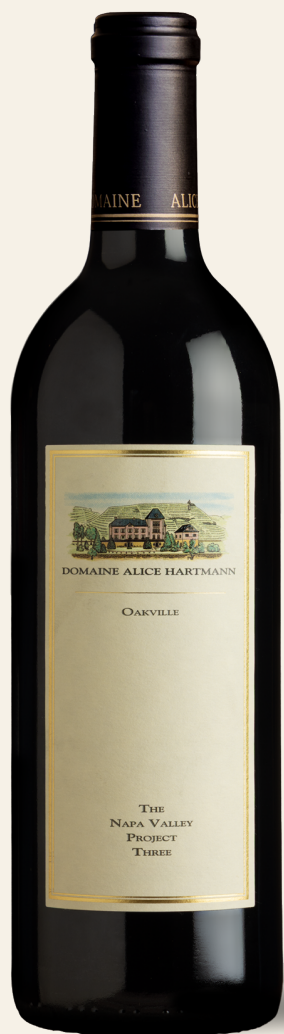


DOMAINE ALICE HARTMANN

THE NAPA VALLEY PROJECT THREE

OAKVILLE AVA

2023



GRAPES: 100% Cabernet Sauvignon

ALCOHOL: 15%

OAK: 85% new French oak

AGEING POTENTIAL: 25+ years

DECANT: if drinking now, decant for 3 – 4 hours

WINEGROWING

The Cabernet Sauvignon is sourced from select parcels in Oakville at 150–300 feet above sea level, where well-drained gravelly and loamy soils meet the afternoon sun from the Mayacamas foothills. Warm daytime temperatures, moderated by fog and cool air from San Pablo Bay, allow slow, even ripening that yields fruit of exceptional balance, intensity and purity. Declared by many as the vintage of a lifetime. Higher-than-average winter rainfall filled soil profiles and a cool, mild growing season delivered one of the longest hang times in a decade. Grape skins ripened slowly under abundant sunshine, building maximal colour and tannin. Cabernet Sauvignon harvest in Oakville began late September with all picks complete by mid-November. Each block is harvested and vinified separately before 24 months in French oak at 85% new oak, followed by a minimum of 2 years of bottle ageing before release.

TASTING NOTES

Red currant, black cherry and fresh violet with cedar and crushed gravel. Finely structured on the palate, with polished tannins and a long, precise mineral finish. A wine of real elegance and great promise.

