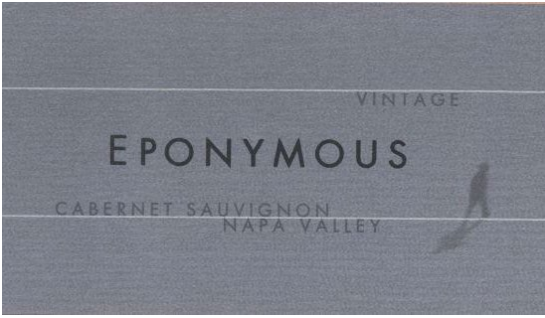


Eponymous Napa Valley Cabernet Sauvignon

Press Highlights



2021

- **94 – TASTING PANEL**, *October 18, 2024*

“Mouth-filling, dense, and plush with teeth-gripping tannins that lighten as the wine opens up. This is a seductively bold, ripe red that sashays across the palate revealing boysenberry, heather, and cinnamon-cedar.”

2019

- **90 – WINE ENTHUSIAST**, *September 3, 2024*

2018

- **93 – BLUE LIFESTYLE**, *January 22, 2022*

“Smooth, lush and dense; a ripe juicy wine, depth and finesse, that challenges more expensive wines of the same variety.”

- **93 – WINEREVIEWONLINE.COM**, *February 22, 2022*

“Here is a teaching example of cassis aromatics in Cabernet – they flood the nose at full speed, and shine brightly front start to finish, with other typical varietal characteristics showing solidly underneath. Supple tannins and spicy oak notes keep the fruit character fresh and lively. Vintage after vintage this wine remains a great value from the appellation.”

- **90 – WINE ENTHUSIAST**, *December 2022 Issue*

“Potent black cherry and blackberry flavors are wrapped in firm tannins and vibrant acidity in this well-structured, nicely concentrated wine. It feels tight and restrained now but should ease in texture by 2026 or later.”

2014

- **91 – THE TASTING PANEL**, *November 2018*

“Deep ruby color; rich toasty nose; dense and smooth with ripe, juicy flavors; rich, concentrated and long; from Robert Pepi who sold his name to Jackson Family.”

2007

- **92 – WINE ENTHUSIAST**, *August 2011*

“The great '07s continue to roll out. Nearing four years of age, this Cabernet is quite soft, although it was probably soft to begin with. It's showing a few signs of age, with the rich, ripe, chocolaty flavors of blackberries, cherries and cassis beginning to dry out. Should continue to mellow in the bottle over the next six years.”

2006

- **93 – WINE ENTHUSIAST**, *April 2010*

“Shows its pedigree in the very fine quality of the tannins. They're sturdy but ripely sweet, providing a classic structure to the blackberries, black cherries, currants and sweet cedar wood. It's good now, and should develop in the bottle through 2012, although it doesn't seem likely to go beyond that.”