

2023 EISELE VINEYARD ‘PIEDRAS’ CABERNET SAUVIGNON

WINEGROWING INFORMATION

The 2023 growing season unfolded as a late and distinctive vintage, shaped by an unusually cool, wet winter. After three consecutive years of drought, generous rainfall replenished soil profiles and restored water reserves across Eisele Vineyard, setting the stage for a slow and measured cycle. Prolonged saturation and cool temperatures delayed soil warming, pushing budbreak into mid-April—approximately two weeks later than average. In late spring, the winter cover crop was mowed and crimped, encouraging soil warming while forming a protective mulch that buffered the ground from late-summer heat. On the clay-rich volcanic soils that define Piedras, cover crop competition and cool spring conditions proved particularly beneficial in such a rainy year, moderating vine growth and promoting balanced canopy development without excess vigor. Cool weather during flowering and fruit set encouraged natural shatter, producing airy, well-spaced clusters. The later, well-timed onset of moderate water stress limited berry size, reducing yields while intensifying concentration, an especially favorable outcome for these dense, water-retentive soils. Gentle ripening conditions and limited vine water demand preserved freshness and energy in the grapes, while late-season tastings confirmed the vintage’s quality through striking concentration and high polyphenolic levels.

The estate recorded its latest harvest on record, underscoring the season’s slow and steady rhythm. The Piedras parcels, which naturally ripen later, reached maturity toward the end of the harvest window, with picking carried out between October 10th and October 14th. The early impressions were confirmed during maceration, as the aromatics gradually unfolded to reveal depth and precision—affirming the distinctive character of the Piedras terroir that the estate has quietly observed for years. In such an unusually cool season, the wine demonstrated remarkable consistency and balance, underscoring both the singularity and reliability of these clay-rich volcanic parcels. The wine was aged for 21 months in 100% new French oak barrels.

The Eisele Vineyard grapes are certified ‘Organic’ by CCOF and ‘Biodynamic’ by Demeter.

TASTING NOTES

Piedras Cabernet Sauvignon 2023 is a pure expression of our volcanic lower-slope terroir, revealing the dark, intense, and powerful side of the volcanic rock. The nose is complex and expressive, where spicy floral notes of violet intertwine with black tea, anise, and black licorice, alongside pronounced mineral aromas of pencil shavings and ripe fruit, evoking blackcurrant liqueur. The palate is full and ample, with a distinct sense of grain and tightly knit tannins that structure the wine. Nervy and dark in character, the mid-palate is marked by mineral notes of wet stone, tree bark, and clove, gradually softening into a refined finish with gentle pastry-like nuances of tonka bean. Time in bottle will gently polish the structure, allowing the wine to unfold and reach its full expression.

GRAPE SOURCE

100% Cabernet Sauvignon

500 cases made

Release date: February 11, 2026