



VARIETAL

Cabernet Sauvignon

APPELLATION

California

ANALYSIS

pH 3.55
TA 5.93 g/L
ABV 14.3%

APPELLATION

8 10034 60078 3

SRP

\$17

subterra

2023

CABERNET SAUVIGNON

CALIFORNIA

90

POINTS

BEST BUY

WINE ENTHUSIAST MAGAZINE | JUNE/JULY 2026

TASTING NOTES

This Cabernet Sauvignon opens with expressive aromas of ripe plum, black peppercorn, cedar, baking spices, leather, violet, and a subtle touch of toffee. On the palate, bold black cherry and black plum take center stage, supported by a medium body and well-structured tannins.

WINEMAKER NOTES

The 2023 vintage in California delivered excellent conditions for Cabernet Sauvignon, with warm days and a long growing season contributing to concentrated fruit character and balanced tannin structure. Gradual ripening throughout the season enhanced depth and complexity while preserving freshness and natural acidity. Careful fermentation techniques were used to showcase the wine's dark fruit profile and layered spice aromatics.

FOOD PAIRINGS

This wine's bold fruit and drying finish make it ideal alongside hearty dishes such as grilled ribeye, braised short ribs, rosemary lamb chops, mushroom risotto, or aged cheddar.



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