ANAKOTA



2023

HELENA DAKOTA VINEYARD

100% CABERNET SAUVIGNON

Elevation 750 feet

KNIGHTS VALLEY

Sonoma County, California

KNIGHTS VALLEY

Knights Valley is a remote winegrowing region bridging Sonoma and Napa Counties. It's an untamed landscape defined by rugged mountains, steep hillsides, placid meadows and abundant wildlife. Set along the flanks and foothills of Mount St. Helena and the Mayacamas Mountains, this rustic sanctuary possesses complex volcanic soils and an ideal climate to produce elegant, profound, and age-worthy Cabernet Sauvignons.

HELENA DAKOTA VINEYARD

This 12.4 acre vineyard is located on the western flanks of Mount Saint Helena, facing southwest at an elevation of 750ft. The nutrient-rich soils in this site, composed of reddish-brown clay loam with weathered volcanic rock, contribute energy to the vines, supporting vigorous canopy growth and ample ripeness of fruit. The resulting wines show generous concentration, and balance, with a robust structure. A cool mountain stream and a rocky ridge separate this vineyard from our Helena Montana vineyard.

VIGNERON NOTES

An exceptionally long and cool growing season, 2023 produced wines of both power and elegance. The winter months following the conclusion of vintage 2022 delivered abundant rainfall, finally breaking the multi-year drought. This cool, wet pattern persisted well into the spring, delaying the onset of budbreak and signaling a late start to the growing season. Though flowering occurred six weeks later than average, fruit set was even, and supported by healthy canopy development. The summer months that followed were warm, with plentiful sunshine, allowing veraison to commence by the middle of August. Fortunately, September and October brought sunny, mild weather, allowing for an extended hang time and full maturity of the fruit. The resulting wines are saturated with color and flavor, yet focused by vibrant natural acidity and moderate alcohol. They possess uncommon balance and length. — Pierre Seillan, Vigneron

2023 Helena Dakota is richly textured, with flavors of blackcurrant liqueur, freshly ground espresso, and bittersweet baking cocoa, balanced by notes of fresh violet blossom, subtle baking spices, and iron minerality. — Pierre Seillan, Vigneron.

TECHNICAL DATA

ELEVATION:	750 ft	**ALCOHOL:**	13.8%	**FLAVOR PROFILE:**	Violet blossom, blackberry coulis, black currant liqueur, and toasted baking spices with an opulent texture
SOIL:	Red-brown clay with volcanic rock	**AGING:**	15 months in 90% new French oak barrels		
CELLAR AGING:	20+ years	**HARVESTED:**	September 10		

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