ANAKOTA

2023

HELENA MONTANA VINEYARD

100% CABERNET SAUVIGNON

Elevation 950 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 MONTANA VINEYARD

Running southwest to northeast at an elevation of 950 feet above sea level, the 60-acre Helena Montana vineyard is marked by rolling hills and steep benches that rise up to 30 degrees. It features firm, yellow-white gravelly loam soils of volcanic origin that drain extremely well. The surrounding topography of hills, knolls, and forests, helps route cool, westerly winds away from the vines, enhancing the warmth of this unique site, resulting in wines that are aromatic, concentrated, and firmly structured.

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 Montana shows a satisfyingly firm structure, with balanced flavors of red and blackcurrant, crunchy black plum, fresh bouquet garni, subtle fennel bulb, and toasted clove. The finish is laced with crushed rock minerality. — Pierre Seillan, Vigneron.

TECHNICAL DATA

ELEVATION:	950 ft	**ALCOHOL:**	14.3%	**FLAVOR PROFILE:**	Raspberry and black plum, with fresh Bay leaf, maduro cigar, and sweet leather with a firm structure
SOIL:	Yellow-white sandy and gravelly loam	**AGING:**	15 months in 90% new French oak barrels		
CELLAR AGING:	20+ years	**HARVESTED:**	September 8		

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