

Driven by tradition and fueled by passion, our family is dedicated to producing wines that bring rare and unique varieties to life.

McKAHN

*Valuing family,
friendship
& tradition*

2023 MORNING GLASS CABERNET SAUVIGNON NAPA VALLEY

Aromas of blackberry, black cherry, boysenberry, sage, thistle, mocha/macchiato, cocoa nib and subtle hoisin notes. The palate is medium weight with silky tannins, moderate acidity and a long finish.

Production Notes

Destem to a stainless steel tank and fermented on the skins for 14 days. This wine was racked off primary lees after alcoholic fermentation, again after malolactic fermentation and once more before bottling. Aging took place in 40% new French oak and 60% neutral oak for 18 months.

Napa Valley

The Napa Valley starts at the base of Mount St. Helena and runs south to the San Pablo Bay. It is flanked on the west by the Mayacamas mountain range and to the east by the Vaca mountain range. The west side of the valley is substantially cooler than the east and contains most of the Valley's pine and remaining redwood woodlands. The warmer east side of the valley

is home to various oak species, sage, and manzanita. The gigantic Valley Oak lives on the valley floor, where deeper and richer soils pair with higher water tables from the Napa River.

The soil profiles of the Napa Valley are dynamic. Mount St. Helena's volcanic past produced lava flows that ran south through the present valley, leaving behind various soil profiles including Hambright, Tufa, and gravel loam. Cabernet Sauvignon wines grown on Hambright and gravel tend to produce wines of intense quality.

Technical Data

TA: 5.7 g/L
pH: 3.84
Alcohol: 14.9%
Case Production: 1850 cases
MSRP: \$79.99
Drinkability: 2025-2040

Food Pairings: Grilled Hamburgers, Lamb Chops & BBQ Ribs.



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