



2023 Cabernet Sauvignon – Paso Robles

Vintage: 2023
Varietal: 100% Cabernet Sauvignon
Appellation: Paso Robles, Creston
Grower: Falcone Family Vineyard
Harvested: November 8, 2023
Cases Produced: 365
Bottle size: 750ml
Suggested Retail Price: \$40.00
Release Date: January 2026

Winemaker Notes: Our vines were farmed meticulously, maintaining the proper number of clusters for each individual shoot. This technique produces a very intense wine that captures the flavors of our site.

The 2023 Cabernet Sauvignon shows great depth and structure with purple hues and a rich texture of velvety tannin. There are aromas of lush black cherry, caramel, coffee, and “dust” which continue on the palate with blackberry, spicy anise, and cocoa.

Optimum storage conditions: constant temperatures 55 to 58°F, darkness

Aging potential: To enjoy young fruit aromas, consume within 1 to 3 years of bottling date. For extended aging under ideal conditions, consume within 3 to 10 years of release.

Fermentation

Cold soak 48 hours prior to inoculating
Fermented in 1.5 ton bins

Bottle Analysis

Alcohol: 14.2%
pH: 3.50
TA: 0.63 g/100ml

Accolades

Wine Enthusiast – 91 points
Vinous – 91 points
Jeb Dunnuck – 90 points

Aging

17 months in barrel
47% new oak, (38% French oak,
9% American oak)

Marketed by Bronco Wine Company

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