



DE LOACH
VINEYARDS

Cabernet Sauvignon

Certified Sustainable
California 2024

Celebrating 50 years of heritage, DeLoach Vineyards proudly crafts wines that capture the essence of California. Our Certified Sustainable California wines reflect our belief that responsible farming creates better wines, and a better future.

THE VINTAGE

In 2024, vineyards experienced a growing season defined by plentiful winter and spring rains that replenished soil moisture, followed by a hot, dry summer with sustained, above-average temperatures. These conditions accelerated ripening and increased vine stress, resulting in smaller berries and lighter yields. While yields were down, the concentrated fruit delivered intense color, rich flavors, and firm tannin structure, with careful canopy management, irrigation, and well-timed harvests proving essential for maintaining balance and preserving natural acidity.

IN THE VINEYARD

The Cabernet Sauvignon vineyards in Lodi thrive under warm daytime temperatures tempered by cooling Delta breezes, which help preserve natural acidity and maintain balance in the fruit. The grapes for this wine are sourced from a single grower partner, ensuring consistency in our winemaking. The vineyards are (CSWA) certified sustainable, and the sandy, loamy soils provide excellent drainage while retaining enough moisture to support healthy vine growth.

WINEMAKER'S NOTES

Primarily aged in stainless steel with a touch of oak, this Cabernet Sauvignon opens with bright aromas of blackberry, blackcurrant, and ripe plum, accented by subtle hints of cedar and baking spice. On the palate, it is medium-bodied and expressive, showcasing fresh dark fruit flavors layered with cocoa and a touch of vanilla from the oak. Silky tannins and balanced acidity lead to a smooth, refined finish, highlighting the pure expression of Lodi fruit and its classic regional character.

TECHNICAL NOTES

APPELLATION: California
ALCOHOL: 14.5%
PH: 3.71
TA: 5.8 g/L

