



2023 SEAQUELLE

Dry Creek Valley

HISTORY

SeaQuelle is the newest chapter in our Bordeaux-inspired story — a Right Bank-style Meritage that places Merlot at center stage. Crafted from all five noble Bordeaux varieties, this wine is a refined counterpart to our Cabernet Sauvignon-based blend, The Mariner. SeaQuelle reflects our continued innovation with Bordeaux grapes and the exceptional quality Merlot can achieve in Dry Creek Valley. Its name is both a nod to our nautical roots and a tribute to the next generation's vision for the future of our Bordeaux program.

GROWING SEASON

In 2023, a wet winter and cooler spring delayed bud break and ripening compared to recent years. These conditions, combined with mild temperatures in summer and a lack of heat spikes, resulted in one of the latest starts to harvest — as well as one of the longest harvests — we have seen in quite some time. Most vineyards were harvested 14–22 days later than in 2022. The weather was ideal for gradual ripening; it was pleasantly warm and sunny throughout harvest, with minor rain that did not impact the vineyards. The grapes had extended hang time, and we were able to pick each block at an optimal level of ripeness. The berries were fully developed, concentrated, flavorful and balanced with bright acidity.

WINEMAKER COMMENTS

SeaQuelle opens with expressive aromas of blueberry pie, ripe plum, blackberry and black cherry, layered with cocoa powder, subtle notes of leather, cardamom and allspice. On the palate, the wine shows excellent concentration and depth, with flavors of blueberry, black currant and blackberry unfolding alongside chai tea, toasty oak, cranberry sauce and cocoa powder. The texture is smooth and well composed, with fine, polished tannins providing structure and balance through a long, harmonious finish.



BLEND

66% Merlot
15% Cabernet Franc
12% Cabernet Sauvignon
4% Petit Verdot
3% Malbec

FERMENTATION

12–16 days in fermenters at 82–88°F;
pumped over twice daily

BARREL AGING

17 months in French and Hungarian
oak; 33% new oak

ALCOHOL | 13.4%

BRIX | 24.9

PH | 3.43

TA | 6.5 g/L

VINE AGE | 11–31 years

SOILS

Hillside vineyards with gravelly soils

PREVIOUS VINTAGE:

93
POINTS

WINEENTHUSIAST