



2023 RESERVE CABERNET SAUVIGNON OAKVILLE

ARIL is an independent Napa Valley family-owned wine producer founded in 2008 by Harmon and Joanne Brown. Ten years later, the Jay family bought the brand. They were inspired to produce small batches of premium, hand-crafted wines based on their experience working with and drinking some great classic Napa Valley Cabernet Sauvignon made by their friend and mentor, Tony Soter, founder and winegrower of Etude Wines. The name “Aril” come from the seed of the pomegranate fruit. In 2018, veteran winemaker Richard Bruno joined Aril, bringing deep expertise and a reputation for creating elegant, site-driven wines. He continued the foundation established by renowned winemaker and viticulturist Ehren Jordan (Failla/Turley), founding winemaker Nate Weis (Silver Oak), and viticulturist Mike Wolf (Beckstoffer). We seek exceptional grapes and distinctive wines, chosen for their provenance and character. We allow each AVA to reveal its sense of place through balance, depth, and elegance.

Winemaking Notes

Cabernet Sauvignon

75% new French oak barrels for 22 months

701 cases produced

Alc.: 14.5%

Winemaker: Richard Bruno

Vintage

The 2023 vintage in Napa Valley has been hailed by winemakers as potentially the vintage of a lifetime. Heavy winter rains of over 50 inches saturated soils, providing ideal conditions heading into budbreak. The growing season was one of the longest and coolest in decades, with mild summer temperatures averaging 72-75 degrees and foggy mornings extending hang time significantly. June saw the coldest average temperatures since 1998, delaying bloom and veraison by two weeks. Harvest kicked off around Labor Day, with Cabernet Sauvignon picked from late September through mid-November. The extended season allowed for optimal flavor development and phenolic ripeness. Winemakers describe the wines as having exceptional freshness, purity, and elegance, with deep color and remarkable balance—a classical vintage showcasing finesse over power.

Tasting Notes

Our 2023 Oakville Cabernet Sauvignon captures the depth, structure, and unmistakable character of one of Napa Valley's most celebrated appellations. Its deep garnet appearance with violet highlights foreshadows the concentration that awaits. The nose reveals layers of dark fruit, with cassis and blackberry leading the way, accompanied by graphite, violet, and cedar. On the palate, it commands attention with its depth and flavors of black cherry, plum, and dark chocolate. The tannins are distinctly Oakville in their presence yet remarkably refined, providing structure and length within the wine's elegant frame. Toasted oak and a touch of savory earth add complexity and dimension. The finish is long and graceful, leaving a lasting impression of concentration, balance, and finesse. This bottle will evolve beautifully for the next 3 – 10 - 20 years.