2024 SEVEN APART SEPTEM

CABERNET SAUVIGNON

505 CASES HANDCRAFTED BY WINEMAKER MORGAN MAUREZE

VINEYARD

Every other wine on this estate comes from vines with decades behind them. Septem is the only one drawn from the estate's youngest plantings, and 2024 is the season that made them ready. Winter rains arrived deep and early, recharging the soils before budbreak. A mild spring set fruit evenly, berry for berry, which is the one thing young vines rarely give. Summer held mid-90s days against cold nights with no heat spikes, so ripening ran slow and uniform through a late September pick. Vines in their adolescence make bright, lifted wine when a season treats them kindly like this one did.

AGING

Made to drink young. One hour in a decanter and it is fully itself, this evening and any evening this winter. Two to five years in the cellar adds a soft bottle bouquet, and the structure will carry it fifteen years or more.

TASTING NOTES

2024 Septem Cabernet Sauvignon is a young Napa Valley Cabernet Sauvignon with a dark cherry-red color. At first, the wine has great aromas of eucalyptus, tarragon, sage, and then nice ripe aromas of chocolate-covered strawberries, red cherries, and cassis. On the palate, this wine has a short, soft approach, with nice silky young tannins that quickly build to a very well-focused yet structured mid-palate. The finish has good tension to it and a nice lingering dry freshness sensation, leaving you with explosive aromas of dark chocolate mocha, plum, and pomegranate, and a hint of black peppercorn.

WINE MAKING

Septem is raised in 72% New French Oak. Septem ferments deliberately faster than many Napa wines, so the seed tannins of young vines never reach the glass. Septem draws on all four Bordeaux varieties grown on the estate: 90 percent Cabernet Sauvignon, 5 percent Cabernet Franc, 2.5 percent Merlot, 2.5 percent Petit Verdot. Franc for lift, Merlot for flesh, Petit Verdot for the frame.House practice is unchanged: picked by hand at night so the fruit comes in cold, malolactic in French oak, racked off its lees, eighteen months before bottling.

SEVEN APART | SEVENAPART.COM | 4057 SILVERADO TRAIL, NAPA CA 94558

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