



CONTINUUM 2023
Sage Mountain Vineyard

46% Cabernet Sauvignon, 41% Cabernet Franc, Merlot 6%, and 7% Petit Verdot

VINTAGE NOTES- 2023 is a momentous vintage in the life of Continuum and our family- Tim Mondavi's 50th vintage overseeing winemaking for our family's wine- coinciding most auspiciously with a sensational growing season. An overall cool, late vintage, reminiscent of the celebrated 1974 vintage. This season was blessed with abundant rainfall totaling 45.51 inches for the water year, all of which was received early on. All phenological data was well behind estate average with budbreak 20 days later than estate average, at 50% by April 15th. Bloom was 16 days later than average with the vines at 50% throughout the estate by June 7th. Summer unfolded with ample sunlight at more moderate temperatures, exceeding triple digits just once. This continuous presence of gentle sunshine with cool airflow ensured ideal conditions for a slow and steady path to ripeness, yielding pristine fruit of exquisite complexity, integrated tender tannins, and freshness. Harvest began October 3rd. Mild, dry weather allowed each of the estate vineyard blocks to be brought into the winery at optimal ripeness, averaging 2.5 tons per acre. Harvest concluded October 19th.

WINEGROWING- Continuum is estate-grown on our Sage Mountain Vineyard. It's location, high on Pritchard Hill along the eastern ridge above Oakville, overlooks Napa Valley and the San Francisco Bay. The rocky, volcanic soils of the site focus the vine's energy, keeping yields low and producing fruit of depth and complexity. The Sage Mountain Vineyard grapevines average 20 years in age, with 38 acres planted between 1991 and 1996 and additional plantings in 2004, and in 2010. In total, the vineyard is 71 acres comprised of 44 distinct vineyard blocks. 2023 saw 57 acres in production. Cabernet Sauvignon, Cabernet Franc, Petit Verdot, and Merlot are grown from 1300 to 1600 feet in elevation on western and southern facing aspects with slight northern and eastern slopes in places. Our elevation and slopes moderate our temperatures. The diverse plantings on our volcanic soils are the essence of the complexity of Continuum.

PRODUCTION- Continuum is 100% estate grown, produced and bottled. All fruit is selectively hand-harvested at night when temperatures are at their coolest to protect the integrity of the fruit and retain more nuance. The fruit is sorted before and after gentle de-stemming, then gravity fed into French oak and concrete tanks. A three-day cold soak is followed by fermentation, receiving three to four pumpovers daily, and *délestage* two to three times in total during the most active period. The wine remains on skins in tank for 17 to 27 days. All lots are then drained, basket-pressed, and transferred to barrel with lees for malolactic fermentation and aging. 2023 Continuum spent 21 months in barrel *sur lie* with 56 percent of the wine aged in new French oak barrels, 43 percent in neutral oak and 1 percent of the blend in concrete amphora. Each vineyard lot was tasted and carefully considered many times to assemble the 2023 blend. The wine clarified slowly and settled naturally in our cold barrel room, where it flourished and blossomed on the lees, imbuing freshness, layers and energy. Continuum is racked sparingly and bottled without fining or filtration.

TASTING NOTES- 2023 Continuum is a dancing and vibrant expression of refinement and elegance in the glass. Crushed rose petal and bergamot aromas mingle with a beguiling deep ruby and blue fruit profile. Layers of rooibos, cacao, Bing cherry, violet, and black pepper interplay with savory hints of fresh wild herb. The mouthfeel gives a shimmering and ethereal, lifted expression in seamless tension with the volcanic and graphitic mineral precision of the wine. Freshness and vibrancy combine with depth of character, concentration and tenderness of tannin, making this a wine for today, tomorrow and the ages!

DECANTING- For the fullest sensory experience we encourage decanting to allow the wine to breathe before serving. Decanting awakens the wine's more purely fragrant expression and enhances the suppleness of the palate. Continuum is accessible and enjoyable upon release; however extended aging will be richly rewarded.