

TENOR

2023 Quintessence Cabernet Sauvignon



The 2023 Tenor Quintessence Vineyard Cabernet Sauvignon is big, plush, and polished, bursting with blackberry crème, violets, star anise, and wet stone, followed by black cherry, coffee, and cocoa.

After four vintages with their fair share of drama, 2023 was a welcome return to normal. Typical timing. Typical yields. Typical harvest dates. Boring? Maybe. We loved every minute of it. A steady growing season and cooler finish gave the fruit plenty of time to develop flavor, tannin, and freshness without being rushed.

Harvested in October, the wine was fermented entirely in oak barrels for 14 days, then spent a total of 30 days in contact with the grape skins to build depth, texture, and structure. It was aged for 23 months in 100% new oak, adding richness and polish to its naturally powerful Red Mountain character.

Just 71 cases were produced. Bold, refined, and unapologetically opulent—Quintessence is Red Mountain turned all the way up.

“This powerful appellation contributes thick tannins and impressive intensity, the 2023 Cabernet Sauvignon Quintessence the most powerful of all of Tenor’s Cabernet Sauvignons. Still, there’s elegance beneath the bluster in the form of dried herb, graphite, rich black fruit, and toasted oak.”

97 POINTS, VIRGINIE BOONE, JEBDUNNUCK.COM

SELECT VINEYARDS

RED MOUNTAIN AVA

QUINTESSENCE



LABELED AVA	RED MOUNTAIN
VARIETALS	100% CABERNET SAUVIGNON
FERMENTATION	FERMENTED FOR 14 DAYS IN 100% OAK BARRELS. THE MUST WAS LEFT ON THE GRAPE SKINS FOR 30 DAYS OF EXTENDED MACERATION
AGING	AGED 23 MONTHS IN 100% NEW OAK
ALCOHOL	14.9%
CASES	71
RETAIL	\$145