

2024 ALVEO CABERNET SAUVIGNON

ALVEO



Appellation

Lodi, California

The Name “Alveo”

Alveo, derived from the Latin word for waterway, is a poetic homage to the symbiotic dance between the vines and the ancient water currents that carved and crafted this fertile valley long ago. Just as water breathes life into the earth, our Alveo Zinfandel springs forth from the sun-kissed vineyards of Lodi, California, where the marriage of soil, climate, and care yields grapes of unparalleled quality.

Vintage Notes

2024 delivered an ideal climate and near-perfect growing conditions for spectacular fruit.

Early winter rains gave way to an on-time bud break, followed by an exemplary balance of warm days and cool nights which encouraged slow, even ripening. The harvest unfolded steadily from August through October, bringing exceptional quality fruit into the winery.

Winemaking

Fermented at temperatures between 75–80°F for 8–12 days to achieve optimal extraction of color, structure, and flavor before being gently pressed off the skins. The wine was then aged for 18 months in 100% French oak barrels, composed of 20% new oak and 80% neutral oak, adding subtle layers of spice, texture, and complexity while allowing the fruit character to remain expressive and balanced.

Notes

- Appearance: Garnet in color.
- Aroma: Pronounced aromas of dark berry, with a hint of spice.
- Palate: Bright notes of cranberry and pomegranate contribute to vibrant acidity and finely textured tannins, creating a beautifully balanced palate with depth, elegance, and a long, polished finish.
- Pairing: Pair with grilled rib-eye or roasted lamb.

Vital Statistics

Alcohol 14.2%

PH 3.72

TA 6.2 g/L

