Carpe Diem Cabernet Sauvignon is made in a classic winemaking style, respecting the characteristics of the Cabernet Sauvignon grape. The wine is fruit forward, elegant, and exhibits soft tannins, making it pleasant to drink in its youth. Oak is used sparingly to keep Carpe Diem fresh and vibrant. Grapes for the Carpe Diem Cabernet Sauvignon have been selected exclusively from the best vineyards in world-renowned Napa Valley. Vinified under the strict supervision of Christian Moueix's winemaking team in Yountville, California, Carpe Diem embodies the essence of Napa Valley classic Cabernet Sauvignon. It is a refreshing and straightforward wine expressing its bountiful fruit with bright aromas of wild strawberries and soft tannins. 2013 was characterized by a very dry spring and a consistently warm summer/early fall. Only 6.4 inches of rainfall were recorded from January to June (versus 17.7 inches historical norm). Low reserves of soil water limited vine growth. Average temperatures remained warm throughout spring and summer. An exceptional heat spike of 106.5°F occurred on June 30. No heat spikes were recorded in July, August or September. In terms of thermal time (growing degree days), the season was 18 days ahead of the norm at the beginning of harvest (September 10). Ripening was exceptionally early.

**Technical Information**

**Appellation:** Napa Valley  
**Varietal(s):** 95% Cabernet Sauvignon, 5% Cabernet Franc