

DALLA VALLE
Vineyards



2023 MAYA

67% CABERNET SAUVIGNON, 33% CABERNET FRANC,

HARVEST DATE: OCTOBER 3RD-6TH

OAK AGING: 23 MONTHS, 75% NEW FRENCH OAK, AMPHORA

The 2023 vintage marks a new chapter at Dalla Valle, inaugurated with the first harvest crafted in our newly remodeled winery. A quintessential Napa Valley season unfolded—abundant winter rains replenished the soils, followed by a mild, measured spring and a long, temperate summer. The season concluded in ideal autumn conditions, allowing for a deliberate, unhurried harvest from late September through early October. The resulting wines capture the essence of balance, elegance, and endurance—a vintage built to stand the test of time.

The 2023 Maya opens with an explosive yet finely controlled expression of dark fruit—blackberry and cassis unfolding alongside lifted notes of violet and fresh florals. Beneath the aromatics lies a finessed minerality, evocative of crushed wet stones and graphite, adding depth and dimension to the wine's core. Subtle spice box nuances weave through the mid-palate, enhancing complexity without overtaking the purity of fruit. Elegant, finely etched tannins give the wine its poised structure, carrying through to a long, resonant finish that is both powerful and refined.

Composed of 67% Cabernet Sauvignon and 33% Cabernet Franc, and aged for 23 months in 75% new oak alongside amphora, the 2023 Maya achieves a rare balance of concentration and finesse. The élevage lends quiet polish and aromatic nuance while preserving freshness and mineral tension, underscoring a wine of precision, depth, and remarkable longevity—built to evolve beautifully over time.