

# 2024 Dakota Shy Social Currency Cabernet Sauvignon

Dakota Shy

Release Date: Spring 2026

Appellation:	Mount Veeder and Oakville
Blend:	100% Cabernet Sauvignon
Barrel Aging:	18 months, 70% New French Oak
Clones:	337, 338, 169 & 4
Rootstocks:	3309, 039-16
Soils:	Marine sedimentary and volcanics
Vineyard Manager:	Josh Clark and Phil Cotturi
Winemaker:	Tom Garrett
Production:	350 cases

## Winemaker's Comments:

Seductive and complex, this Social Currency Cabernet presents layered aromas of blackberry, dark cherry, violet, cocoa, and mineral. The palate is luxuriously textured, revealing a dense core of cassis, chocolate, and spice woven with savory herbal tones. Silky yet powerful, it balances opulence with finesse. Finishing with long lingering dark fruit flavors and fine-grained tannins— an exceptional expression of Social Currency's combination of power and elegance.

What is the greatest “currency” of life? We believe it is our social interactions, often built around meals and great bottles of wine - those times during which we build life-long memories with family and friends.

Crafted from two distinctly different vineyards whose diametrically opposed characters meld into a remarkable whole. From a steep hillside vineyard at the top of Mount Veeder comes classic Cabernet Sauvignon with immense framing tannins and bracing acidity – and from volcanic soils from Oakville’s Eastern hills come Cabernet that is all opulent fruit and texture.

