



VINTAGE 2023

First created in 1993, Overture by Opus One is meticulously crafted with organically grown fruit from the estate vineyards. The fruit is harvested and vinified with the same care, precision, and attention to detail as Opus One. During and after harvest, the winemaking team rigorously evaluates the wines from each vineyard block and blends only those with the unique aromatics, flavors, and textures recognized as ideal for Overture — a cellar-worthy wine with remarkable freshness, approachability, and suppleness.

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The 2023 season opened with early rains, highlighted by a substantial storm ahead of budbreak. In total, 91.74 cm of rainfall fueled this growing season. Vineyard growth followed Estate averages: budbreak on April 12th, bloom on May 30th, and veraison on August 11th. Summer remained cool and without notable heat events. Harvest began September 14th and concluded October 16th. Fruit was brought in at an even pace, preserving freshness and balance.

Overture 2023 presents aromas of blueberry, blackberry, and black currant, with notes of sweet cedar, fresh florals, and hints of caramel. Silky and approachable, the wine unfolds into a vibrant expression of juicy fruits on the palate — red cherry, raspberry, and pomegranate — accented by wild strawberry, and red plum. Medium bodied with a finely textured mouthfeel and fresh acidity. Enjoyable now, the long, expressive finish suggests years of aging.

VARIETIES

Cabernet Sauvignon 91%, Merlot 4%, Petit Verdot 3.5%, Cabernet Franc 1% and Malbec 0.5%

SKIN CONTACT

22 days

BARREL AGING

19 months in French oak