



This Wine Is Dedicated To My Mother

Dianna Lynn Candy Venge

Greetings from the Venge Family!

Our sixth vintage of DLCV Oakville Cabernet Sauvignon honors a life force that was, and always will be, my life's inspiration—my mother. The effort represents the most challenging of wines we produce. It tests our confidence and judgement to make Cabernet Sauvignon at an elite level. What that means to me as a winemaker is that we are bottling a Cabernet Sauvignon that will stand among the finest examples from around the globe. If we cannot affirm this conviction, DLCV will not be made. Period.

Vintage 2018 was among the abundant greats in Napa Valley's growing seasons. Vintages such as 1987, 1999, 1997, 2007, and 2012 come to mind in equivalent renditions. It is a powerful, yet balanced, effort with concentrated fruit flavors, refined edges, and a finish that lasts well beyond expectations, causing one to reflect upon the work at hand. Pure deliciousness!

It is with great honor that I extend you my personal invitation to acquire an allocation of this rare gem dedicated to the principle founder of our winery.

Kirk P. Venge

Proprietor & Winemaker

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DLCV is a wine created to celebrate the life of late co-founder and proprietor, Dianna Lynn “Candy” Venge.

When Kirk’s mother passed away unexpectedly in 2011, our collective hearts broke. It was a deep loss to us all, especially to her son, Kirk Venge. We began pondering an appropriate homage to Dianna Lynn Venge, the mother of our winery, and the seed investor in Kirk’s winemaking dream. More than anything, we wanted to propose and produce something special for such a beautiful family story.

What came from that initial thought was a winemaking project to produce the best two barrels (50 cases) of Oakville Cabernet Sauvignon possible, and dedicate the work to Kirk’s mother. A wine named appropriately, “DLCV.”

DLCV is the ultimate benchmark of greatness in our cellar. If it is not considered a “perfect” rendition of our efforts from the vintage, it is not produced.

Notable comparisons, in our humble opinions, place the quality in production on par with the great wine producing houses on the planet: Haut Brion, Margaux, Latour, Lafite Rothschild, Quilceda Creek, Sloan, Screaming Eagle, Harlan Estate, and Shafer. That is not to say that the flavor profile compares with these examples; however, what you will find in DLCV is a tangible, discernable quality that one always finds amongst peer comparisons.

A wine of this stature informs one that the work being pondered is proof of perfection. Not only are such works found in wine, they are found in art, in technology, in music, and in nature. These are rare gifts found in life that spur inspiration and the love of living.

DLCV is a quintessential work of art dedicated to a rare and beautiful soul, Dianna Lynn “Candy” Venge.

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97+ Points

“Deep garnet-purple colored, the 2018 Cabernet Sauvignon DLCV needs coaxing to unleash a storm of baked plums, crème de cassis and blueberry compote, accented by rose oil, Indian spices and cedar chest, plus crushed rocks and iron ore. Full-bodied, rich and super concentrated in the mouth, it has firm, grainy tannins and seamless freshness supporting the layer upon layer of black fruits, finishing long and mineral laced.”

Lisa Perotti-Brown (11/30/2021)
Robert Parker’s *Wine Advocate*

97 Points

Complete Review To Appear In The
February/March Double Issue

Virginie Boone (2/01/2022)
Wine Enthusiast
The Buying Guide

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3 Barrels Produced

The Vineyards

The fruit for DLCV is grown exclusively from select, proprietary vineyard locations throughout the Oakville Appellation. Grown predominantly utilizing organic and sustainable practices, the fruit is allowed to hang late into the season achieving optimal ripeness and phenolic balance. A combination of bench-land and alluvial locations provides us with a dynamic farming palette from which we select approximately six tons as our starting base of production.

The Cellar

When harvested, the fruit is brought to our state-of-the-art gravity fed winery where a four stage *Pellenc* sorting system is deployed to produce *fruit caviar*. The grapes are then diverted via elevator system into a combination of stainless steel, concrete, and new open top French *barriques* where a cool, slow, native fermentation and extended maceration takes place.

The Barrel

The free run juice is transferred to Tarransaud T5 five-year air-dried barrels where aging and rack-and-return-finishing takes place over 30 months.

The Bottle

Every bottle of DLCV is bottled unfiltered and aged one year in bottle before it is allocated to our enthusiasts.