



*This Wine Is Dedicated To My Mother*

*Dianna Lynn Candy Venge*

This is another wonderful moment, friends.

Our eighth vintage of DLCV Cabernet Sauvignon from the Oakville District honors a life force who was—and will always remain—my life's greatest inspiration: my mother.

This is the most demanding wine we craft. It challenges our confidence, tests our judgment, and compels us to make an artistic statement worthy of her legacy. For me, as a winemaker, that means bottling a Cabernet Sauvignon capable of standing shoulder-to-shoulder with the finest in the world. If I cannot affirm that conviction, DLCV is not made. Period.

It has been some time since our last release. We were unable to produce a 2020 vintage, and the 2021 required extended time in bottle to reach the wine I believed it could become. Today, it has emerged—aged to perfection—showing remarkable balance with a full body, refined structure, and a mouth-coating finish that lingers for minutes.

This is a rare and beautiful rendition not to be missed.

It is with great pride and heartfelt honor that I invite you to secure an allocation of this extraordinary wine—crafted in tribute to my mother, Dianna Lynn “Candy” Venge.

*Kirk P. Venge*

Proprietor & Winemaker

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

When Kirk’s mother passed unexpectedly in 2011, our hearts were deeply broken. We knew we needed a tribute worthy of the woman who was not only the mother of our winery but also the seed investor in Kirk’s winemaking dream. Above all, we sought to craft something truly special to reflect such a beautiful family story.

From this initial vision came an extraordinary undertaking: to produce the finest three barrels—just 75 cases—of Oakville Cabernet Sauvignon possible and dedicate them to his mother.

DLCV stands as the ultimate benchmark of excellence in our cellar. If it does not represent a “perfect” expression of the vintage, it is not made.

In our humble opinion, its quality stands shoulder-to-shoulder with the great wine houses of the world. Within DLCV, you’ll find a tangible, unmistakable character shared only by the most elite and rare peers.

A wine of this stature is more than a beverage—it is proof of perfection. Such works are found not only in wine, but in art, technology, music, and nature: rare gifts that inspire, move, and fulfill the human spirit.

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

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## 98 Points

The single-varietal 2021 DLCV Cabernet Sauvignon comes 50% from Detert Vineyard [Oakville West Bench] and 50% from Oakville Ranch [Oakville East Mountain], with only three barrels made. Deep garnet-purple in color, it slowly emerges with fragrant notes of candied violets and licorice opening out to a core of creme de cassis, plum pudding, and dark chocolate. The full-bodied palate is an exercise in balance, with wonderfully pure black berry flavors and a firm, grainy texture with wonderful tension to support, finishing long with loads of mineral sparks.

Lisa Perotti-Brown (3/28/2024)  
*The Wine Independent*

Lisa Perotti-Brown is the former California reviewer for Robert Parker's *The Wine Advocate*. She personally reviewed this wine with Kirk Venge.

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3 Barrels Produced

## The Vineyards

The fruit for DLCV is sourced exclusively from select, proprietary vineyard sites within the Oakville Appellation. Farmed predominantly with organic and sustainable practices, the vines are allowed extended hang time deep into the season, ensuring optimal ripeness and phenolic balance.

Drawing from a mix of mountain and alluvial terroirs, we work with a diverse farming palette that offers both power and finesse. From this, we hand-select approximately six tons as the foundation for DLCV 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 five-year air-dried barrels where aging and rack-and-return-fining takes place over 30 months.

## The Bottle

Every bottle of DLCV is bottled unfiltered and aged no less than one year in bottle before it is allocated to our enthusiasts.