



*Elizabeth Spencer*TM

2004 Cabernet Sauvignon Mount Veeder

Appellation: Mount Veeder
Varietal Blend: 95% Cabernet Sauvignon, 3% Merlot, 2% Petite Verdot
Production: 10 barrels
Winemakers: Matthew Rorick and Spencer Graham
Release Date: March 1, 2007

Winemaker's Notes

Opaque reddish-purple. Deeply hued. Forward aromas of blueberry, sage, blackberry bramble, graphite, juniper, and black cherries leap from the glass. The palate opens gracefully with rich fruit, and then the signature Mt. Veeder tannins build in a balanced crescendo of structure and power. Through the finish, flavors of ripe black plum linger delightfully on the palate.

Winemaking

Upon arrival at the winery, the grapes underwent hand-sorting of clusters and of individual berries, ensuring that only perfectly sound, ripe fruit was accepted. We opted for a long cold soak prior to fermentation in order to extract as much color and flavor as possible. Allowed to ferment with 'native' yeasts, the must received pump-over treatments while in tank. Once fermentation had completed, the wine was macerated on the skins to increase extract and allow the tannin structure to soften. Aged for 20 months in 100% French oak from select coopers including Taransaud, Sylvain, Darnajou, and Nadalie, this wine was handled as little as possible from fermentor to barrel to bottle in order to allow it to continue to deepen in richness and complexity, and was bottled unfiltered and unfiltered.

Vineyards

Grown high above the floor of the Napa Valley, the fruit for our 2004 Mt. Veeder Cabernet Sauvignon comes from a sustainably farmed vineyard originally planted in 1926. With its generally eastern aspect and significant elevation, wines made from Mt. Veeder fruit tend to have well-developed tannin structure and ample acidity. This wine exhibits signature Mt. Veeder tannin profile along with rich, ripe fruit and a dense, complex body.

Vintage

Budbreak occurred in February, almost a full month ahead of schedule, and was followed by several months of unseasonably dry and warm weather. This put the vines in solid health and gave them plenty of warmth and light with which to bring fruit flavors as well as tannins to full maturity on the windswept slopes of Mt. Veeder. Harvested in early September – weeks ahead of the usual picking dates for this vineyard – and while yields were relatively low, the bunches consisted of small, tightly packed grapes bursting with flavor.