



APPELLATION: NAPA VALLEY
VARIETAL BLEND: 100% CABERNET SAUVIGNON
PRODUCTION: 10 BARRELS
WINEMAKER: MATTHEW RORICK & SPENCER GRAHAM

WINEMAKER'S NOTES

Opaque purple with ruby highlights. Forward aromas of Damson plum and violet, with notes of Mission fig, fresh leather and mace. Firm and broad on the palate, this intense and supple wine has luscious tannins in full effect, with plush flavors of currant, blueberry and black pepper, with just a hint of cigar. Excellent grip and finish, with lingering flavors of black plum.

WINEMAKING

Upon arrival at the winery, we hand sorted the grape clusters and individual berries ensuring that only perfectly sound, ripe fruit was accepted. Traditional winemaking methods were employed. 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. The wine was aged for 20 months in 100% French oak from a selection of premium coopers including Taransaud, Sylvain, Darnajou, and Nadalie. The wine was handled as little as possible from fermentation to barrel aging and finally bottling in order to allow it to continue to deepen in richness and complexity. We bottled our Mt. Veeder Cabernet Sauvignon as an unfinned and unfiltered wine in order to preserve its earthy appeal.

VINEYARDS

Grown high above the valley floor in the Mayacamas Range at elevations of up to 1150 feet, the fruit for our 2006 Mount Veeder Cabernet Sauvignon comes from a sustainably farmed, mature vineyard. Well-drained soils on steep, rocky slopes provide the ideal stressful conditions typical of true mountain sites which are known for producing powerful wines. Temperatures during the growing season tend to be moderate and therefore the fruit tends to ripen gradually and evenly. Harvest typically takes place from late September to early November. Mountain fruit is demanding to grow but the rewards are great. With its generally eastern aspect and significant elevation, Mount Veeder provides us with the raw materials to create wines possessing well-developed tannin structure and ample acidity.

VINTAGE

At the start of the growing season, 2006 appeared to be on the same path as the 2005 had been – a wet spring and a cooler than average summer – until midsummer, when a two week heat wave arrived. Thankfully, our Cabernet Sauvignon grapes were not adversely affected by the high temperatures. Temperatures decreased significantly following the heat wave, and the cool finish to the growing season produced grapes that were fully rich in flavor, aromatically complex, and possessed of classic Bordeaux character with the capacity for long aging.

Elizabeth Spencer

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