



APPELLATION: MOUNT VEEDER  
VARIETAL BLEND: 100% CABERNET SAUVIGNON  
WINEMAKER: SPENCER GRAHAM  
RELEASE DATE: FALL 2008

#### WINEMAKER'S NOTES

Opaque purple with ruby highlights. Forward aromas of blackberry and violets with undercurrents of cherry, fresh leather and sage. Firm and broad on the palate, this intense and supple wine has luscious tannins in full effect with delectable flavors of blackberry, cocoa, cedar and just a hint of sage. Tannins are a signature of Mt. Veeder red grapes and our wine exhibits the classic attributes of its origins with great intensity, rich earthy tannins, bold dark fruit flavors, an excellent grip and a long rich finish with lingering flavors of black plum. Although this wine clearly reveals its mountain pedigree upon release, it will continue to develop complexity for at least another decade with proper cellaring.

#### 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 unfiltered 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 2005 Mt. 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, Mt. Veeder provides us with the raw materials to create wines possessing well-developed tannin structure and ample acidity.

#### VINTAGE

The 2005 growing season in northern California was characterized by two distinct features: a spring with more than usual rainfall and a slightly cooler than normal summer. As a result, the grapes had an ideally paced development cycle with even ripening throughout. By assiduous management of the crop levels and vine growth, we were able to guide our Cabernet Sauvignon to optimum ripeness with ideal maturation of tannins along with complex and forward aromas and flavors. As a result, this Cabernet Sauvignon is a true expression of the variety, featuring clean, pure flavors, ample structure and body, and balancing natural acidity. Mt. Veeder's hallmark tannins and rich texture and structure shine through in this delicious Cabernet Sauvignon.

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