



APPELLATION: NAPA VALLEY  
VARIETAL BLEND: 100% CABERNET SAUVIGNON  
PRODUCTION: 10 BARRELS  
DIRECTOR OF WINEMAKING: SPENCER GRAHAM

#### VINEYARDS

Grown high above the valley floor in the Mayacamas Range at elevations of up to 1,150 feet, the fruit for our 2007 Cabernet Sauvignon Mount Veeder comes from a sustainably farmed, mature vineyard. Well-drained soils on steep, rocky slopes provide the ideal stressful conditions typical of true mountain vineyards which are known for producing powerful wines. The microclimate is very different from the Napa Valley floor. 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

In 2007, the growing season started out to be quite warm until the temperatures mellowed in the middle of August, leading into a mild, dry fall. This moderate growing season allowed the grapes to develop and ripen evenly. By assiduous management of vine growth and crop leaves, we were able to guide our Cabernet Sauvignon to optimum ripeness, showcasing complex and forward aromas and flavors. The result is a wine which is a brilliantly true expression of the variety, featuring clean, pure flavors, ample structure and body, balancing natural acidity and classic Bordelaise character. preserve its earthy appeal.

#### WINEMAKING

Upon arrival at the winery, our 2007 Cabernet Sauvignon Mount Veeder grapes were hand-sorted to give us more control over the quality of fruit entering our fermentation tanks. The berries were lightly macerated and then given a long, cold soak in order to extract color and flavor from the skins. Fermentation was allowed to begin with “native” yeasts. Throughout fermentation, we carefully monitored the juice and skins, also referred to as must. The must received a combination of pump overs and punch down treatments each day as needed. Once fermentation was complete, the wine was further macerated on the skins to increase color and flavor extraction. This also allowed the tannin structure to soften. The wine was aged for 21 months in a selection of 60-gallon French oak barrels. The wine was handled as little as possible from fermentation through barrel aging and finally bottling in order to allow it to continue to deepen in richness and complexity. We bottled our Cabernet Sauvignon Mount Veeder as an unfiltered and unfiltered wine in order to preserve its earthy appeal.

#### WINEMAKER'S NOTES

Opaque purple with ruby highlights. Forward aromas of plump blackberries with notes of sage and rose geranium. Firm and broad on the palate, this intense wine has very polished tannins. Tannins are a signature of Mount Veeder grapes and our wine exhibits the classic attributes of its origins. The wine has excellent grip with caramel and herbed jam elements in the finish.

*Elizabeth Spencer*

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