



MOUNT
VEEDER
WINERY

WINES WITH ALTITUDE

2015
CABERNET SAUVIGNON
NAPA VALLEY

SENSORY EVALUATION

Appearance: Deep ruby

Aromas: Dark, ripe fruit, plum, cassis, and fig with complex hints of porcini and smoked meats. Over time, dark chocolate, bergamot, with underlying hints of bay, dried herb, and peppercorn emerge on the nose.

Flavors: Rich, full-bodied with generous Cabernet structure, yet a very supple mouthfeel. Brambly with berry, peppercorn, and olive that fill the palate and lead to a long, lingering finish of dark fruit and notes of crème brûlée.

WINEMAKER'S NOTES

Our Mount Veeder vines speak a language all their own. Becoming fluent in that language, fully understanding all its subtleties and nuance is the trick to making great wine from mountain vineyards. Over the years, we have come to know the contours, dips, and ridges of the mountain and the sequence of ripening that is the key to it all.

A Mount Veeder harvest is a Zen-like art of moving across a three-dimensional chessboard. Take the uphill side of the vine only, or the downhill side, or just the north, south, east, or west section. We pick only what's ready and at peak flavor and ripeness. It's a complex endeavor, and needs to be carved with precision, matching areas of the block that are at the same level of ripeness, and leaving other areas to mature another week or more.

THIS GROWING SEASON

Another warm, drier year, 2015 had about 23 inches of rain, around 70% of normal. This year stood out for how dry the spring was. Fortunately, we had solid, drenching rains in December to fill the reservoirs, putting us in a better water position than last year. The warmer temps in winter and spring got the vines off to a fast start. Around May, cooler temps and foggy mornings set in, which dragged out bloom and affected the "set," or pollination of the flowers. This resulted in some "shatter," or flowers that did not set, and thus grapes did not form. Consequently, the clusters were smaller and looser with less crop overall than the large 2013 and 2014 vintages. The cooler spring weather had a bigger impact on berry set in the mountain AVAs of Napa Valley, including Mt. Veeder, than on the valley floor. Lighter loads led to accelerated development and a very early harvest. We started the Mount Veeder Cabernet Sauvignon harvest in Rosenquist on September 10, which is incredibly early for this varietal. The north ranch is less exposed to the sun, so it takes a little more time to ripen fully. The last of the Cabernet was harvested off this ranch from block 425 on October 8.



TECHNICAL DATA

Winemaker: Janet Myers

Appellation: Napa Valley

Brix at Harvest: 24-26°

Varietal Composition: 84% Cabernet Sauvignon, 12% Merlot, 2% Petit Verdot, 2% Malbec

Fermentation: Pre-fermentation cold soak of 4 days to enhance color and body. Fermentation and maceration averaging 22 days to build structure and integrate mouthfeel.

pH: 3.76

TA: 5.8 g/L

Alcohol: 14.5%

Case Production: 39,014

Release Date: January 2018