



MOUNT
VEEDER
WINERY

WINES WITH ALTITUDE

2014
MOUNT VEEDER RESERVE
NAPA VALLEY

SENSORY EVALUATION

Appearance: Dark Garnet

Aromas: Intricately woven, dense black currant, black peppercorn, and cardamom. Notes of molasses and flint lend a very deep and complex aroma. Hints of bay leaf and honey linger in the glass.

Flavors: A bursting palate, with a big mouthfeel and structure, stuffed with dark cherry and plum. Hazelnut and anise, with hints of sage, all add to the richness and layered complexity of this wine. Big in stature, yet supple. A powerfully flavorful wine with grace and restraint, it finishes long with black currant and savory notes.

WINEMAKER'S NOTES

Our Mount Veeder vines speak a language all their own. The elevation, a lofty 1,500–1,600 feet above sea level, creates unique and rugged growing conditions that encourage vines to struggle, producing a low yield of high-quality fruit. Becoming fluent in that language, fully understanding all of its subtleties and nuances, is the trick to making great wine from high-altitude 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

2014 was another year of low rainfall and warm temperatures in Napa Valley, which once again resulted in an early harvest with excellent flavor intensity and beautiful ripeness in the fruit. The winter started off very dry with no rain from December through February. In late March and early April, we received a good dose of rain that started the vines growing with ample water in the root zone. Throughout most of the growing season, conditions were textbook normal for fruit set and ripening, which gave us an abundance of high-quality grapes. Harvest of our hillside fruit on Mount Veeder began with Malbec on September 9. We began picking Cabernet Sauvignon off of our Rosenquist Ranch on September 12, with the last grapes off of the North Ranch coming in on October 9.



TECHNICAL DATA

Winemaker: Janet Myers

Appellation: Mount Veeder, Napa Valley

Brix at Harvest: 24°–26°

Varietal Composition: 89% Cabernet Sauvignon, 7% Malbec, 4% Petit Verdot

Fermentation: Pre-fermentation cold soak of four days to enhance color and body. Fermentation and maceration averaging 24 days to build structure and integrate mouthfeel.

Barrel Aging: 20 months in small oak barrels, 100% new oak.

Coopers: Saury, Sylvain, Vicard

pH: 3.77

TA: 5.8g/L

Alcohol: 14.5%

Cases Produced: 1,124

Release Date: June 2017