



MOUNT
VEEDER
WINERY

WINES WITH ALTITUDE

2015
MOUNT VEEDER RESERVE
MOUNT VEEDER, NAPA VALLEY

SENSORY EVALUATION

Appearance: Dark garnet

Aromas: Beautifully layered aromas of ripe blackberry, dark cherry, and cassis meld with savory notes of white pepper, cardamom, and complex sandalwood and rosemary.

Flavors: Seamlessly dense cassis and dark berries lead to a rich, full palate that is round with juicy, fleshy dark fruit. The smooth tannins are integrated and deftly woven. The wine is bright and well balanced with a graciously powerful character that finishes with long, bold, and intense flavors.

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

2015 was warm and dry with about 70% of normal rainfall (23 inches). Spring was dry, but fortunately, drenching rains in December filled the reservoirs. Warm winter and spring temperatures got the vines off to a fast start. Cooler temperatures and foggy mornings set in around May, which dragged out bloom, affected pollination, and resulted in some flowers that did not set, reducing grape formation. The clusters were smaller and looser, with a smaller overall crop. These lighter loads led to accelerated development and a very early harvest. We started harvesting Cabernet Sauvignon on Mount Veeder from our Rosenquist ranch on September 10, which is incredibly early for the varietal. Since the North Ranch is less exposed to the sun, it takes a little more time to ripen fully. The last Cabernet Sauvignon from Mount Veeder was harvested on this ranch from block 425 on October 8.



TECHNICAL DATA

Winemaker: Janet Myers

Appellation: Mount Veeder, Napa Valley

Brix at Harvest: 24°–26°

Varietal Composition: 84% Cabernet Sauvignon, 12% 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: 3.67

TA: 6.5g/L

Alcohol: 14.5%

Cases Produced: 730

Release Date: August 2018