



MOUNT
VEEDER
WINERY

WINES WITH ALTITUDE®

2019
CABERNET SAUVIGNON
NAPA VALLEY

SENSORY EVALUATION

Appearance: Deep ruby

Aromas: Black plum, blackberry, fig, and ripe cherry, framed by toasted oak and caramel. A hint of dried herb and floral notes.

Flavors: Concentrated fruit flavors and integrated tannins introduce a rich, full-body structure. Sweet fruit is balanced with acidity and savory notes of leather and wet stone, ending with a lengthy finish of dark berry, baking spice, and mocha.

WINEMAKER'S NOTES

Our Mount Veeder vines speak a language all their own. Becoming fluent in that language, fully understanding all its subtleties and nuances is the trick to making great wine from mountain vineyards. Over the years, we have come to know the mountain's contours, dips, and ridges 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 is ready with peak flavor and ripeness. It's a complex endeavor, carving with precision — matching areas of the vineyard at the same level of ripeness and leaving others to mature another week or more.

—Niki Williams

THIS GROWING SEASON

An abundance of winter and late spring rain in 2019 set the stage for vigorous vines, and cooler temperatures in March and April pushed budbreak back a few weeks from typical dates that green shoots first appear. Summer temperatures were moderate, with some classic foggy Napa Valley mornings and sunny afternoons that provided ideal ripening conditions for balanced sugar, acid, and tannins. Picking began on September 21 for the Napa Valley Cabernet Sauvignon blend and ended October 22, with average or slightly-below average yields — resulting in wines with excellent flavor development and concentration. The first block picked at Mount Veeder Estate Vineyard was North Ranch Malbec, arriving on October 12, and the final blocks of Winery Ranch Cabernet Sauvignon were picked on October 30.



TECHNICAL DATA

Appellation: Napa Valley

Brix at Harvest: 24°–26° Brix

Varietal Composition: 85% Cabernet Sauvignon, 12% Merlot, 2% Malbec, 1% Cabernet Franc

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: 3.75

TA: 6.0 g/L

Alcohol: 14.5%

SRP: \$54.99