

CABERNET SAUVIGNON, SINGLE VINEYARD MOUNT VEEDER 7018

BATCH #46 "The Bootleggers"

Our 2nd vintage release of Mount Veeder Cabernet Sauvignon was born above the clouds of Mount Veeder at an average elevation of 2400 Feet. A century prior, this vineyard and its cellar served as haven for bootleggers during the early years of Prohibition.

2018 VINTAGE

A winemaker's dream vintage. Consistent growing conditions and cooler temperatures allowed the grapes to slowly mature in 2018. Harvest across Napa Valley was generous with above average yields & high-quality fruit. In Mount Veeder, this immensely successful harvest gifted us the best Cabernet Sauvignon grapes we could wish for.

VINEYARD

USDA Certified Organic vineyard. Located above 2400 ft of elevation where a soaring west and south views of San Francisco and the Golden Gate overlook ribbons of vines draping the hillsides below. Well

it's all pretty from above, the struggle of mountain vines to and the harsh labor to farm in such conditions which forces them to seek out nutrients and in turn produces tiny berries with intense concentrated fruit.

TASTING NOTES

Floral bouquet of violet, bay leaf, sassafras and sage dominate the nose. On the palate, the entrance is marked with plum and blackberry paste, making way for a mouthwatering pop of roasted apple, juniper and charcoal.

Grippy tannins lead to the finish with licorice and sweet tobacco flavors vindicating that this wine has a long life ahead of it. Drink now but cellaring will reward

- 100% Unfiltered & unfined Cabernet Sauvignon
- 30 months of barrel aging in French Oak Barrels (36%) new)
- 250 cases produced
- Alc 13.9%

