Mt. BRAVE

MT. VEEDER
NAPA VALLEY

2018 CABERNET FRANC

HISTORY

Mt. Brave Vineyard sits high atop Mt. Veeder at an elevation of 1,400 to 1,800 feet. Mt. Veeder has been planted with wine grapes since the early 1860s by winemaking pioneers such as Charles Krug, Agoston Haraszthy, Frederick Hess and William S. Keyes, and wines from Mt. Veeder achieved recognition as early as the Paris Exposition of 1900. The parcel that became the Mt. Brave Vineyard, in the northern reaches of the Mt. Veeder American Viticultural Area (AVA), was originally purchased in 1841 before the Gold Rush and the Civil War.

VINEYARD

High-elevation winegrowing requires a painstaking, labor intensive approach. Thin, rocky soils and steep slopes make water retention a challenge and erosion a threat, but the vines benefit from the struggle and produce concentrated flavors. The high altitude keeps midday temperatures cooler than those in the valley below, while the position above the fog line gives grapes longer daily exposure to sunlight. This regularly extends the growing season into November, and the increased hang-time results in peak ripeness and full varietal complexity.

WINEMAKING

We hand-harvested grapes during cool morning hours as the fog blanketed the valley below. The wine was fermented in stainless steel and then underwent native malolactic fermentation in barrels to round acidity and softly integrate the vanillin character of French oak (80% new). After barrel aging for 22 months, the wine was bottled without fining or filtration.

WINEMAKER'S COMMENTS

Late winter rains followed by a spring marked with intermittent cloudy skies likely delayed bud-break and flowering. This delay led to ideal fruit set conditions, driving up overall volumes by 20-30%. Steady summer heat accumulation with only a couple of short hike spikes combined with a near-perfect fall season created great phenolic accumulation without high sugar concentration.

Incredibly focused and defined, this pure Cabernet Franc showcases aromas of black tea, boysenberry, and anise. Loaded with dense fruit and spice on the palate, the full-bodied wine has beautifully balanced acidity and ripe, uber-fine tannins. Stunning out of the gate, this wine should provide cellaring rewards for years to come.

TECHNICAL NOTES

Composition	100% Cabernet Franc	Alc. by Vol.	14.8%
Harvest Dates	October 6	Wine pH	3.63
Fermentation	Native yeast fermentation	Wine Acidity	0.65g/100ml
Maceration	20 days	Vineyard	Mt. Brave Vineyard
Barrel Aging	22 months in French oak (80% new)		

ACCLAIM

97 Points – Jeb Dunnuck, *JebDunnuck.com,* January 2021

95 Points – Antonio Galloni, *Vinous,* January 2021

94+ Points – Lisa Perrotti-Brown, *Robert Parker Wine Advocate,* January 2021

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