Mt. BRAVE

MT. VEEDER
NAPA VALLEY

2016 CABERNET SAUVIGNON

HISTORY

Mt. Brave Vineyard sits high atop Mt. Veeder at an elevation of 1,400 to 1,800 feet. Mt. Veeder has been planted to wine grapes since the early 1860s by such winemaking pioneers 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, at an average Brix of 26.5°. 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 (87% new). After barrel aging for 20 months, the wine was bottled without fining or filtration.

WINEMAKER'S COMMENTS

For the 2016 harvest, we had an almost perfect spring, the growing conditions during the summer had minor extremes and the ripening period was almost as ideal. September had a brief late heat spike and a touch of rain fell in October, rounding out a great season. The Cabernet Sauvignon harvested from this vintage is a fantastic example of a Bordeaux style blend hitting all the right notes. Seamless with black and blue fruits, great floral notes, structural silky tannins working in harmony for a long, balanced finish.

TECHNICAL NOTES

Composition	86% Cabernet Sauvignon, 6% Cabernet Franc, 4% Merlot 2% Malbec and 2% Petit Verdot
Harvest Dates	September 23 to October 13
Fermentation	Native yeast fermentation
Maceration	20 days
Barrel Aging	20 months in French oak (87% new)
Alc. by Vol.	14.5%
Wine pH	3.68
Wine Acidity	0.68g/100ml
Vineyard	Mt. Brave Vineyard

ACCLAIM

95 Points – Lisa Perrotti-Brown, *Robert Parker Wine Advocate,* October 2018

93 Points – Antonio Galloni, *Vinous,* December 2018

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