

Mt. BRAVE



MT. VEEDER
NAPA VALLEY

2019 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 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 21 months, the wine was bottled without fining or filtration.

WINEMAKER'S COMMENTS

The 2019 vintage brought upon a very wet winter, frequent foggy spring mornings, and a mild summer with just a handful of brief heat spikes. Temperate fall weather allowed for extended hang time, and our last fruit came off the vines in late October.

A benchmark vintage, the 2019 Cabernet shows notes of black cherry, blueberry, and Asian spice. On the palate, the wine has a profound density of fruit that is structured by fine tannins while the perfectly balanced acidity elongates a long savory finish.



TECHNICAL NOTES

COMPOSITION	89% Cabernet Sauvignon,	BARREL AGING	21 months in French oak
	4.5% Merlot, 3% Cabernet Franc,		(80% new)
	2% Malbec, 1.5% Petit Verdot		
HARVEST DATES	October 14 to October 29	ALC. BY VOL.	14.5%
		WINE PH	3.72
		WINE ACIDITY	0.65g/100ml
FERMENTATION	Native yeast fermentation	VINEYARD	Mt. Brave Vineyard
MACERATION	20 days		



ACCLAIM

96 Points – James Suckling, *JamesSuckling.com*, March 2022

Tour the vineyard with
Winemaker Chris Carpenter

