

MAYACAMAS

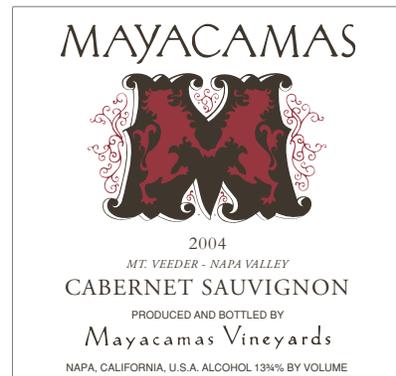


2004 CABERNET SAUVIGNON • MT. VEEDER, NAPA VALLEY

MAYACAMAS STANDS AS ONE OF THE MOST STORIED VINEYARD AND WINERY OPERATIONS IN CALIFORNIA. FOUNDED IN 1889, VINEYARDS WERE PLANTED IN THE RUGGED LANDSCAPE OF MT. VEEDER, AND THE ICONIC STONE WINERY BUILDING CONSTRUCTED AS WELL. THE VINES, PLANTED BETWEEN 1,800 AND 2,400 FEET ABOVE THE NAPA VALLEY, PRODUCE WINES OF FIRM STRUCTURE AND LONG AGEABILITY. RUGGED CONDITIONS DEMAND HANDCRAFTSMANSHIP AT THE HIGHEST LEVEL. MAYACAMAS CABERNET SAUVIGNON IS RENOWNED FOR ITS REFINED, FOCUSED STYLE, ONE THAT REVEALS ITSELF SLOWLY OVER MANY YEARS.

TASTING NOTES

Over many decades, Mayacamas has garnered a reputation for consistently producing one of the longest-lived, most classically-styled Cabernet Sauvignons in the Napa Valley. The 2004 vintage is no exception - the bold structure and firm tannins of this wine suggest it will continue to improve for decades. Ripe raspberry and deep cherry fruit notes lead the open and supple palette. Secondary flavors of black olive, sage, and leather add complexity to the nose. 2004 is a powerful wine that we look forward to tracking with time.



VINEYARDS & TERROIR

Mount Veeder is a one-of-a-kind appellation with a cool mountain climate that gives the region the longest growing season and the lowest yields in Napa Valley. Created from an ancient seabed pushed up into a mountain, Mount Veeder sits above the fog and is surrounded by volcanic soils, extremely steep slopes that render shallow volcanic topsoil and minimal water retention. The results of this terroir are tiny berries, with intense flavor concentration yet soft tannins. The vines are “dry farmed” (unirrigated) which produces great richness of varietal flavor. Mild summers and wet winters magnify these characteristics.

APPELLATION: *Mount Veeder* ALCOHOL: 13¾%