2014 CABERNET SAUVIGNON – MT. VEEDER, NAPA VALLEY

High on the slopes of Mount Veeder, Mayacamas Vineyards has been a source of legendary California wine since 1889. Since the 1950’s the vinification and élevage of Mayacamas remains remarkably consistent and our continued commitment to employ classical techniques and tools is integral to the character of these wines. The mountain terroir at Mayacamas ranges from 1,800 to 2,400 feet in elevation and the estate spans 475 acres, only 50 of which are dedicated to vine.

TASTING NOTES & WINEMAKING

2014 marks 125 years of winemaking on our estate. We are excited to showcase the Cabernet Sauvignon from this important year in our history. Vibrant and textured this wine offers aromas of red raspberry, sarsaparilla and black pepper. This wine has beautiful structure – elegant tannins and length are highlighted by notes of bay laurel, all spice, and mulberry. Secondary notes of graphite, black olive and cacao hint at classic wines of the old world.

Our grapes are harvested early to retain bright acidity and firm tannins. For fermentation we utilize a combination of cement vat fermenters, open-top foudre and stainless steel. After approximately two weeks on skins, we gently press and are ready for aging. The 2014 Cabernet aged 32 months in neutral oak – 20 months in large format foudre and 12 months in barrique. After bottling, the wine was cellared for 12 additional months before release.

VINTAGE, VINEYARDS & TERROIR

The 2014 Mayacamas Cabernet Sauvignon was sourced from vineyard sites in the Mount Veeder Appellation. Grapes were harvested primarily from 20 to 30-year old vines grown between 1,800 and 2,000 feet in elevation. Mount Veeder is a one-of-a-kind appellation with a cooler mountain climate and some of the lowest yields in Napa Valley. Soils range from poor volcanic deposits to ancient seabeds; the grapes produced here retain high acidity and a clean, mineral character.