2015 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

The 2015 Cabernet Sauvignon has great elegance and power. Ripe raspberry and sarsaparilla highlight the aromatics on the nose. Layered notes of dried lavender and wet slate highlight both vineyard site and winemaking style. On the palate this wine’s fresh acidity and gravelly minerality lead to great focus at the finish and compliment notes of fig, leather and cacao.

Our grapes are harvested early to highlight freshness 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 2015 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 2015 growing season was highlighted by a cool spring and moderate summer temperatures. Cool temperatures during flowering resulted in significant shatter in the Cabernet Sauvignon. Shatter, in this case resulted in loose clusters with small concentrated berries. While the yields were low, we are very happy with the quality.

The 2015 Mayacamas Cabernet Sauvignon was sourced from vineyard sites in the Mount Veeder Appellation. Grapes were harvested primarily from 20 to 30-year old hillside vineyards. 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 lean, mineral character.

APPELLATION: Mt. Veeder
VARIETAL: 100% Cabernet Sauvignon
ALCOHOL: 13 3/4%
96 pts. James Molesworth