

MAYACAMAS



2016 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.

APPELLATION: Mt. Veeder

VARIETAL: 100% Cabernet Sauvignon

ALCOHOL: 14%

99 pts. Antonio Galloni, *Vinous Media*

TASTING NOTES & WINEMAKING

The 2016 Mayacamas Cabernet Sauvignon embodies the fresh yet sumptuous qualities of our mountain-grown fruit. The nose is bright with raspberry and resinous pencil shavings. It becomes steadily more expressive in the glass, revealing brambly fruit and pomegranate aromas. Fruit is balanced by flinty minerality and Mount Veeder's signature freshness. Fine, earthy tannins bring depth and focus to the wine before melting into a long, mouthwatering finish.

Our Cabernet grapes are harvested early to retain their natural acidity and structured tannins. Fermentation happens in a combination of cement vat fermenters and stainless-steel tanks. After approximately two weeks on skins, we gently press and are ready for aging. The 2016 Cabernet Sauvignon was aged for 32 months in neutral oak—20 months in large format *foudres*, and 12 months in barrique. After bottling, the wine was cellared for an additional year before release.

VINTAGE, VINEYARDS & TERROIR

The 2016 growing season was pretty ideal from start to finish. A tranquil spring and warm, consistent summer temperatures allowed for even ripening and beautiful quality. The Cabernet Sauvignon harvest started September 15 and continued at a steady pace through October 12.

The 2016 Mayacamas Cabernet Sauvignon was entirely sourced from vineyards within the Mount Veeder Appellation. Grapes originate primarily from 20 to 30-year-old hillside vineyards up to 2,000 feet in elevation. This one-of-a-kind mountain climate produces some of the lowest yields in the valley. Our soils range from poor volcanic deposits to ancient seabeds, resulting in fruit naturally higher in acidity and featuring a clean, mineral character.

