

Vinoce

MT VEEDER

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NAPA VALLEY

2006 Mount Veeder Estate

Harvest Data: Picked in early October

Average Sugar at Harvest: 24.2 degrees

Fermentation: Primary in temperature controlled stainless steel, the wine is then finished in new French oak barrels.

Cooperage: 100% French oak from tonnelleries Remond, Damy, Demptos, Saury.
100% New oak with various toast profiles.

Varietal Composition: 60% Cabernet Franc, 25% Cabernet Sauvignon, 15% Merlot

Alcohol: 14.6%

Appellation: Mount Veeder, Napa Valley

Production Volume: 450 cases

Release Date: 10/10/09

Retail Price: \$65.00

Brian Nuss, Winemakers Tasting Notes: 2006 offers us a classic vintage where the fruit profile, acidity and tannin are perfectly married together creating a wine that is greater than the sum of its parts. The Mount Veeder Estate opens with spicy Cabernet Franc notes of Bramble and sweet Black Cherry, moving towards a rich dark finish of currant, black raspberry, thyme and roasting Sage. Very detailed from front to back on the palate with great finesse and complexity. Awesome!

Vinoce Vineyards' Comments: A slightly larger crop than 2005 with a higher degree of natural acidity present on the palate, making the wines more racy in their youth and giving us the luxury of a long evolution in bottle. This will be a wonderful vintage to watch develop in the cellar. Characteristic red fruits light up the front palate red raspberries and bing cherry start the experience the wines stays focused thru the mid-palate and very gracefully moves to the back palate where dark cherry notes highlight the plum, currant and cassis notes of the vineyard. Enjoy.