



## 2004 MT. VEEDER

**Harvest Data:** Grapes picked in early October

**Average Sugar at Harvest:** Cabernet Franc 25.2 Cabernet Sauvignon 24.8 Merlot 25

**Fermentation:** Careful tannin management is an important factor to our producing powerful, yet elegant mountain wines. Our fermentation is completed in barrel, which accelerates early integration of fruit and oak.

**Barrel Aging:** 18 Months in 90% new French Oak. Toast levels vary in barrel selection.

**Blend:** 60% Cabernet Franc, 25% Cabernet Sauvignon, and 15% Merlot

**Alcohol:** 14.4%

**Appellation:** Mt. Veeder, Napa Valley

**Production:** 390 cases

**Brian Nuss, Winemaker's Tasting Notes:** Seamless integration of flavors from start to finish backed by supple tannins. Complex; full bodied, luscious in texture, and long, with aromas/flavors of black cherry, cassis, milk chocolate, and cedar finish with a delicate exotic spice.

**Vineyard Comments:** We are dedicated to producing an outstanding wine that reflects the vineyards= distinctive Mt. Veeder Appellation origins. Our 2004 Vinoce Mt. Veeder is crafted from carefully selected blocks of grapes to yield and intense, deeply colored wine with concentrated aromas and flavors. The wine is characterized by rich fruit flavors, a fine silky texture, and ripe approachable tannins structured for aging.