

# Vinoce

MT VEEDER

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NAPA VALLEY

## 2005 Mount Veeder Estate

**Harvest Data:** Picked in early October

**Average Sugar at Harvest:** 24.1 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:** 14.8%

**Appellation:** Mount Veeder, Napa Valley

**Production Volume:** 450 cases

**Release Date:** 9/01/08

**Retail Price:** \$60.00

**Brian Nuss, Winemakers Tasting Notes:** Seamless integration of flavors from start to finish backed by supple tannins. Fleshy and complex; full bodied, luscious in texture and long with aromas / flavors of toast, caramel, plum, oak and tobacco.

**Vinoce Vineyards' Comments:** We are dedicated to producing an outstanding wine that reflects the vineyards unique Mount Veeder appellation origins. Our 2005 Mount Veeder Estate is crafted from selected blocks of grapes to yield an 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.