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## 2011 Mount Veeder Cabernet Sauvignon

Blend: 93% Cabernet Sauvignon, 7% Merlot

*Only 1002 cases produced*

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### THE BACKGROUND

Bob Craig has farmed vineyards and produced wines from Mount Veeder for more than three decades. After spearheading the successful effort to introduce the Mount Veeder nested AVA in 1993, Bob has continued his quest to introduce these rare wines to fine tables worldwide with his own bottling. Situated half way up the Napa Valley in the Mayacamas mountain range, the cool temperatures, shale and sandstone soils, and steep slopes of Mount Veeder produce wines of tremendous depth and power. Our single vineyard release remains predominately Cabernet Sauvignon, though Merlot, Petit Verdot, Cabernet Franc, and Malbec often find their way into the mix depending on the vintage.

### THE VINEYARD

The famous, 20-acre Pym Rae vineyard, still owned by actor Robin Williams, was developed and planted with Bob Craig's guidance in 1990. The property is situated on the far north end of the Mount Veeder appellation and resides between 1600' and 2000' of elevation. The typical shale and sandstone soils hold very little water, and the stressed vines produce small clusters of intensely flavored berries that tend to display more dark fruit flavors than do the Vaca range wines across the valley.

### VINTAGE

2011 was cold and wet in the spring, cool in the summer, and cold and wet at harvest. With long hang times, a short crop, and well drained soils, the 2011 vintage wines are an expression of growing site more so than in riper years. The mountain and hillside vineyards of Napa Valley produced wines that are deep, inviting and terroir-infused in an unusual vintage.

### SEEK OUT

... if you are attracted to wines that are as deep and dark as Ahab's desire for the White Whale.

... if you possess a dark, quiet, cool room where young wines study to be more complex, better-behaved adult wines.

### AVOID

... if you are currently working on invitations for your annual Beaujolais Nouveau party.

### TECH INFO

Harvest dates: Oct. 28 – Nov. 9, 2011

Average sugar: 25.12° Brix

TA: 5.9 g/L | pH: 3.9

Alcohol: 14.57%

Barrel Aging: 18 months in Chateau-style French oak; 80% new & 20% 2nd year.

Unfiltered and unfined.

Bottling Date: April 29, 2013

Price: California suggested retail price is \$70.00 per bottle

