

PINE & BROWN

NAPA VALLEY



2014 Mount Veeder Cabernet Sauvignon Technical Data Sheet

Composition: 100% Cabernet Sauvignon

Appellation: 100% Mt. Veeder,
Dr. Konrad Vineyard, block KL3

Cooperage: 66% new oak, 33% once-used
Aged in barrel for 22 months

Analysis:
Brix at Harvest: 26.1 - 26.5
Titratable Acidity: 6.6 g/L
pH: 3.65
Alcohol: 14.3%
Residual Sugar: <0.1 g/L

The Vintage

The growing season was nearly ideal with a long string of warm days, cool nights and very few heat spikes. The previous winter was one of the driest on record in California, but heavy rains in February and March provided the vines with much needed water just as they were emerging from dormancy. The warm and mild spring led to an early bud-break and subsequent early harvest in late September and early October.

Napa Valley red wines from 2014 are dark, deeply concentrated and show excellent depth. While the wines from the vintage have the structure to age well into the next decade, they are remarkably approachable in the near term.

The Vineyard

The Konrad Vineyard block KL3 is a ½ acre parcel planted to Cabernet Sauvignon clone 337. Situated high up on Mount Veeder at 1170 feet above sea level, the vineyard is above the marine layer of clouds that often blankets the Napa Valley on summer mornings. As a result, this high elevation vineyard has all-day sun exposure, but with more moderate temperatures. The well-draining clay-gravel loam soils on this part of the mountain are perfect for these mature, deep-rooted grapevines.

Mount Veeder is the largest AVA within Napa Valley, but its rugged nature has limited production to just 1.3% of Napa Valley grapes. Due to the scarcity of plantable sites only about 1,000 acres out of 25 square miles are planted to grapes. Yields from the mountain vineyards are exceptionally low (usually about 2 tons/acre for Cabernet Sauvignon) – about half the Napa Valley average.

Like most of the mountain-grown Cabernet Sauvignon wines from the region, the Konrad Vineyard produces a concentrated and monolithic wine with deep black currant flavors with shades of mocha and toast. This highly structured wine will continue to evolve in the bottle well into the next decade or more.

Winemaking

We harvest the grapes from each vineyard at daybreak and de-stem directly into one-ton open-top fermentation vessels without breaking the skins. The berries are allowed to warm gradually over several days and begin to ferment on their native yeast. We gently punch down the skins four times each day during the active fermentation and macerate the fruit for about 30 days. Aged for 22 months in 225 Liter barrels and bottled without filtration. Only 105 cases were produced.