

YATES FAMILY VINEYARD



MOUNT VEEDER



2005 Cheval

Production	98 12-bottle 750 ml cases 44 12-bottle 375 ml cases
Bottled Date	May 2007
Composition	100% estate grown Cabernet Franc
Appellation	Mount Veeder – Napa Valley
Elevation	1000-1200 feet
Alcohol	14.5 %
Cooperage	Aged for 18 months in 30% new French Oak

Tasting Notes

Beautiful, deep blue center transforming into brick red edges, vibrant and translucent to the eye. Sweet aromatic red fruits, of strawberry and cherry, with cassis, and licorice in the nose. Lots of saffras and clove with kiwi, star fruit, a slight charred oak and sweet vanilla that gives way to a big explosion of fruit in the mouth. This wine has big powerful fruit and a pronounced licorice element running long into the finish.

Vineyard

The Yates Family Vineyard is located on the slopes of the Mayacamas Mountains, in the Mount Veeder Appellation. The 35 acres of steep, hillside vineyards were replanted by the Yates' family in the early 1980s to Cabernet Sauvignon, Merlot, and Cabernet Franc. At an average elevation of over 1,100 feet, the site, with its combination of microclimates and volcanic soils, produces incredible grapes with intense fruit flavors. These elements all contribute to the extremely long-lived wines from this vineyard.

Vintage

After a very wet winter, March came in dry and mild which resulted in normal bud break. April began with lots of rain and cool weather which delayed the flowering of the vines. The beginning summer months had mild temperatures followed by warm, picture perfect weather. These conditions allowed for an extended hang time that let us and not Mother Nature dictate harvest. We started picking October 1st and finished November 3rd.