

YATES FAMILY VINEYARD



MOUNT VEEDER



2005 Cabernet Sauvignon

Production	140 12-bottle 750 ml cases 55 12-bottle 375 ml cases 19 6-bottle 1.5 L cases
Bottled Date	May 2007
Composition	100 % estate grown Cabernet Sauvignon
Appellation	Mount Veeder – Napa Valley
Elevation	1000-1200 feet
Alcohol	14.5 %
Cooperage	Aged for 18 months in 35% new French Oak

Tasting Notes

Almost opaque with a dark purple core to an alluring red cherry edge. This wine is extremely dark in color, but when swirled it appears very red...it shows lots of extraction. The nose is filled with smokiness and spice entwined with big rich fruits of Bing cherry and nectarine. The palate bestows a rich, lush classic Mt. Veeder Cabernet experience with red and black fruits, and lots of spice of saffras and white pepper. The wine is loaded with beautiful cherry and stone fruit with hints of kiwi, star fruit, allspice and nutmeg that keeps going 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.