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# Mount Veeder Napa Valley Cabernet Sauvignon

- WINE
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- BY: MAGGIE SMITH



## Mount Veeder History

Mount Veeder, in the [Napa Valley](#), is a one-of-a-kind appellation with [wine](#) production severely limited by nature. West of Napa and Yountville, Mount Veeder has been producing richly intense, age-worthy wines since the 1860's.

The Mount Veeder appellation has a storied history that begins in 1864, when Captain Stalham Wing produced the region's first bottle. He bucked the convention of sunny vineyards on the valley floor and instead chose the lush mountain region. He recognized that the extremely steep slopes would render shallow topsoil and minimal water retention. Sitting above the fog line, this cooler region produces low yields of tiny berries with intense flavor concentration and elegant tannins.

In an industry where the newest wine star seems to be crowned with great frequency, it is often difficult to distinguish the venerable from the upstart. However, the Mount Veeder appellation within the Napa Valley is making a splash through its recent reemergence. With a bevy of awards, new growers and wineries, and the unification of historically independent-minded growers, the appellation is becoming widely known as a sophisticated hideaway where artists are working magic with their wines.

In 1993 Mount Veeder was established as an AVA and is the largest within Napa Valley, but 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 on the mountain vineyards are exceptionally low (usually 2-2.5 tons/acre for [Cabernet Sauvignon](#)) – about half the Napa Valley average.

### **Mount Veeder Soil and Climate**

Mount Veeder has a very wide range of microclimates, due to the many sharp curves and exposures in the mountain. The exceptional drainage of the mountain slopes (10°-30°) and shallow topsoil (12-24 inches) combine with the unique conditions described above form an environment for wine grapes like nowhere else in California. The bay breezes cool the mountain, resulting in a Bordeaux-like climate; with minimal temperature change (diurnal swing) each day. August temperatures on Mount Veeder are often 10-15 °F cooler than the valley floor, lengthening the growing season by up to three weeks most years. Harvest is usually the last in Napa Valley, sometimes stretching into November. High risk conditions demand limited use of machinery: nearly all vineyard work must be done by hand.

### **Mount Veeder may have the most unique growing conditions in California.**

- The longest growing season and the lowest yields in Napa Valley.
- Virtually all vineyard work is done by hand, due to the rugged conditions and steep slopes.
- Rugged mountain terrain. Extremely steep slopes, above the fog, render shallow topsoil and minimal water retention, resulting in tiny berries, with intense flavor concentration yet soft tannins.
- It is the only hillside appellation in Napa Valley that adjoins the cool, bayside Carneros, benefiting from the cooling influence of San Pablo Bay.
- Mount Veeder is an island of ancient seabed pushed up into a mountain, surrounded by volcanic soils that typify the rest of the Napa Valley.
- One of only five hillside appellations in Napa Valley.
- Ancient, pushed up, rocky clay seabed is the predominant soil, while the rest of Napa Valley is

primarily volcanic.

- The “coolest mountain” in Napa Valley, the only mountain AVA that adjoins Carneros.

### **Mount Veeder Wines Typicity**

Abundant, fine tannins that are a Mount Veeder hallmark, along with exceptional weight and concentration. Red wines often exhibit dark fruit flavors of blackberry/raspberry (“bramblefruit”), sweet herbal notes and deep stony minerality, with forest flora aromatics. Reserve wines are often cellared for 10-plus years, with increasingly distinctive character and complexity. White wines display minerally, luscious stone fruit, hints of citrus and herb aromas and flavors. Texture, richness, and age-worthiness vary according to winemaking techniques.

Look for the Mount Veeder wine appellation at your "better" local wine shops such as [Binny's](#), [Lush](#), or [Schaefer's](#).

Cheers and happy drinking!