

# 2006 Mount Veeder Estate Cabernet Franc

## Vinoce

Picked Early October 2006

Average Sugar at Harvest: 24.2 Degrees

450 Cases Produced

Released October 10, 2009

**Cooperage:** 100% French oak tonnelleries from Remond, Damy, Demptos, Saury. 100% new oak with various toast profiles.

**Appellation:** Mount Veeder, Napa Valley

**Fermentation:** Primary in temperature-controlled stainless steel, the wine is then finished in new French oak barrels.

### Winemaker Brian Nuss' Tasting Notes:

2006 offers a classic vintage where the fruit profile, acidity and tannin are perfectly married together creating a wine that is greater than the sum of its parts. The Mount Veeder Estate opens with spicy Cabernet Franc notes of bramble and sweet black cherry, moving toward a rich dark finish of currant, black raspberry, thyme and roasting sage. Very detailed from front to back on the palate with great finesse and complexity.

### Vinoce Vineyards' Comments:

A slightly larger crop than 2005 with a high degree of natural acidity present on the palate, making the wines more racy in their youth and giving us the luxury of a long evolution in bottle. This will be a wonderful vintage to watch develop in the cellar. Characteristic red fruits light up the front palate: red raspberries and bing cherries start the experience. The wine stays focused thru the mid-palate and very gracefully moves to the back palate where dark cherry notes highlight the plum, currant and cassis notes of the vineyard.

*This wine is distributed by Tiedemann Wines.*

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