

FRANK FAMILY VINEYARDS

2019 MT. VEEDER CABERNET SAUVIGNON

TASTING NOTES

The higher elevation of Mt. Veeder creates a leaner Cabernet with natural bright acidity and velvety-soft tannins. Full-bodied and rich in color, this wine greets you with aromatic notes of red cherries, cassis, raspberries, and a touch of lilacs. The palate highlights flavors of red currant and cranberry with dried fig lingering on the finish.

WINEMAKER NOTES

Set on a mesa in the Mayacamas Range surrounded by manzanita and madrone forests, this vineyard has well-draining volcanic soils and a cooler mountain climate to cultivate grapes with excellent varietal character and balanced acidity. The vineyard's high elevation also provides added exposure to the elements, such as wind, sun, and cooling temperatures.

SOURCING

This hillside appellation produces grapes of extraordinary quality. The vineyards here benefit from some of the longest growing seasons and the lowest yields in Napa Valley. The rugged slopes extend above the fog line providing ample sunlight and the mountain terrain renders shallow topsoil and minimal water retention, resulting in tiny berries with intense flavor concentration and soft tannins.

AGING

20 months in 50% new French oak barrels, 50% once- and twice-filled French oak barrels.



VARIETAL COMPOSITION:

100% Cabernet Sauvignon

HARVEST DATE:

October 15, 2019

BOTTLED:

August 2021

ACID:

0.64 g/100 ml

pH:

3.81

ALCOHOL:

14.5%