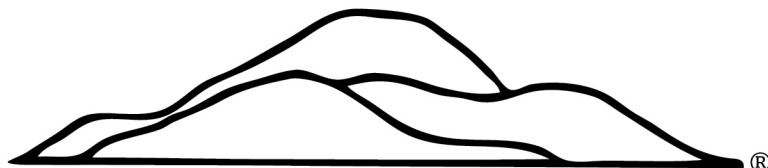


# Veedercrest



AWARD WINNING WINES SINCE 1972



## Cabernet Sauvignon 2006 Pym Rae Vineyard - Mt. Veeder

**92 POINTS** – *Wine Enthusiast*

**91 POINTS** – *James Suckling*

**89 POINTS** – *Wine Spectator*

**CELLAR SELECTION** – *Wine Enthusiast*

**GOLD** – *San Francisco Chronicle Wine Competition*

**GOLD** – *American Fine Wine Competition*

<b>APPELLATION:</b>	Mt. Veeder
<b>VARIETAL:</b>	100% Cabernet
<b>ALCOHOL VOLUME:</b>	15.4%
<b>RESIDUAL SUGAR BY WEIGHT:</b>	Zero
<b>ACIDITY:</b>	0.61
<b>CASES PRODUCED:</b>	109
<b>SUGGESTED RETAIL PRICE:</b>	\$125.00
<b>PRODUCT VENDOR CODE:</b>	VE06CSMV75
<b>UPC:</b>	0000000000

### VINEYARDS

The grapes for this distinctive Cabernet Sauvignon come from a vineyard on Wall Road, at 1600 feet elevation on Mt. Veeder, near to where the Oakville Crossroads crosses the Mayacamas Mountains into Sonoma. Many critics believe that the cool climate at the higher Mt. Veeder elevations and the thin volcanic soils produce Cabernets that rank as some of the very best from the Napa Valley.

### FERMENTATION AND AGING

Fermented in temperature controlled stainless steel tanks. It was aged in five different kinds of French oak for a minimum of thirty-six months prior to bottling, and then bottle aged twenty four months.

### WINEMAKERS NOTES

A bold, masculine Cabernet Sauvignon, which possesses both elegance and structure it has rich textural body with evolving layers of different flavors. Needs decanting, open well in advance lay down in a fine wine cellar for up to ten years.

### TASTING NOTES AND FOOD PAIRING SUGGESTIONS

There is a complex bouquet of black olives, raspberry, nutmeg, rhubarb, cedar and cherry. Dark vibrant fruit and spice on the tongue lead up to velvety luxurious mid palette lingering finish. Try with any grilled red meats, roasted prime ribs of beef, and also with complex dishes such as cassoulet, bouef bourguignon or coq au vin.