

2013 PIPEVINE CABERNET SAUVIGNON

MOUNT VEEDER AVA



THE WINE:

Sourced from two sustainably farmed vineyards called Saffron and Wildcat on the slopes of Mount Veeder this 100% Cabernet was aged for 18 months in 50% new and 50% two year old French oak barrels. The vineyards are owned by a woman named Lisa Chu whose reputation in the world of Cabernet growers is almost legendary. The Mount Veeder AVA is famous for its exceptionally low yields (usually about two tons per acre – half that of the average Napa Valley vineyard) and firm but supple tannins. The fruit tends to be quite ripe and dark with blackberry/raspberry flavors.

Total production was 150 cases.

TASTING NOTES:

Color: Dense purple with ruby flashes.

Aromas: Sweet black fruits with notes of caramel and chocolate.

Flavors: Powerful and dark berry flavors with sweet, supple tannins. Maintains its freshness on the finish.

Food Pairing: Flame grilled filet mignon with a red wine and wild mushroom reduction.

~ Drink now through 2025 ~