



MAJUSCULE

2018 | MOUNT VEEDER CABERNET SAUVIGNON

Sourced from two steep blocks in the Wildcat Vineyard on Mount Veeder, our flagship Cabernet Sauvignon has a lively and intense nose, leading in with a hint of fresh violets and dark fruits. On the palate, flavors of bright red cherries, blackberries and black currant highlight, with subtle flavor of cranberry. With a full-bodied mouthfeel and moderate tannins, the flavors progressively include a subtle spice component with dark chocolate, pepper, licorice, and cedar. This wine had structured tannins and will age well over the next 15 years.



We craft elegant, single-vineyard wines
from the Napa Valley.

WINEMAKING NOTES

APPELLATION

Mount Veeder, Napa Valley

FERMENTATION

Open Top Fermenters

FERMENTATION LENGTH

15 days

BARREL AGING

18 months

BARREL COMPOSITION

100% French, 50% New

TOTAL ACIDITY (TA)

5.6 g/L

PH

3.77

ALCOHOL CONTENT

14.5%

PRODUCTION

250 cases