



MAJUSCULE

2022 | PERSISTENCE CABERNET SAUVIGNON

Persistence captures the depth and structure of Mount Veeder in a style ready to enjoy now. Crafted primarily from Cabernet Sauvignon with small additions of Cab Franc and Merlot, the inaugural 2022 vintage offers a polished, seamless profile with dark fruits layered over subtle oak and flinty minerality. Fine-grained tannins and vibrant acidity provide structure and lift, carrying through a composed, persistent finish reflective of Mount Veeder's volcanic soils.



We craft elegant, small-lot wines from
Napa Valley's Mount Veeder.

WINEMAKING NOTES

APPELLATION

Mount Veeder, Napa Valley
Wildcat and Saffron Vineyards

VARIETAL

97% Cabernet Sauvignon
2% Cab Franc
1% Merlot

PRODUCTION

190 cases

RELEASE DATE

March 2026

FERMENTATION

Open-top fermenters

BARREL AGING

30 months in French oak (70% new, 30% once-used)

TOTAL ACIDITY (TA)

4 g/L

PH

3.85

ALCOHOL

14.5%

92

POINTS
WINEENTHUSIAST