MAJUSCULE

2022 | MOUNT VEEDER CABERNET SAUVIGNON

Our flagship Mount Veeder Cabernet opens with red currant, raspberry, savory spice and a hint of pencil lead before unfolding into deep black fruit. Fresh acidity and moderate, grippy tannins frame a full, generous palate and a long, expansive finish. It has the depth and precision to evolve beautifully over time.



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

WINEMAKING NOTES

APPELLATION

Mount Veeder, Napa Valley
Wildcat Vineyard

VARIETALS

85% Cabernet Sauvignon
15% Cab Franc

PRODUCTION

160 cases

RELEASE DATE

September 2026

FERMENTATION

Open-top fermenters

BARREL AGING

30 months in French oak (60% new)

TOTAL ACIDITY (TA)

4.1 g/L

PH

3.86

ALCOHOL

14.5%

92 POINTS
WINE ENTHUSIAST

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