



CABERNET SAUVIGNON, MT. VEEDER 2010

**APPELLATION**

Mt. Veeder

COMPOSITION

Cabernet Sauvignon

SUGGESTED RETAIL

\$75 ~~\$60 Club~~

Chandon is best known as one of America's top sparkling wines. Domaine Chandon also produces limited quantities of varietal wines from estate-grown vineyards. These wines are crafted by drawing on its experience with the traditional champagne varietals—Pinot Noir, Pinot Meunier and Chardonnay—as well as the grape varieties Napa Valley is best known for, Cabernet Sauvignon.

VINTAGE CONDITIONS

The 2010 vintage was very cool with the exception of a few hot weekends, creating a challenging growing season for Cabernet grapes. Fortunately, our location and soil type as well as low yields, helped mitigate these conditions and as a result ripeness was easier for us to achieve.

VINEYARDS

Mount Veeder is a one-of-a-kind appellation with wine production severely limited by nature and yet the region is renowned for producing richly intense, age-worthy wines since the 1860's. This vintage of Chandon Cabernet Sauvignon from Mount Veeder captures the terroir of our estate vineyard nestled in the hills to the west of the winery. With the longest growing season and the lowest yields in Napa Valley, Mount Veeder vineyards are known for dense, dark fruit with signature blackberry and cassis flavors that have good acidity and intensity.

VINIFICATION

Our Cabernet Sauvignon is sorted by a state-of-the-art optical sorter and put into closed-top tanks. It undergoes a three-day cold soak prior to the start of fermentation. When fermentation is complete, the wine is transferred to French oak barrels, where it is aged for 20 months.

TASTING NOTES

Vibrant aromas of dark fruit are introduced on the nose of this Cabernet Sauvignon that bears the characteristics of its appellation. Notes of blackberry and bramble give way to hints of earth sage. Richly concentrated, dense blackberry, plum and run raisin flavors of the mountain fruit are carried by grippy tannins that finish with espresso and notes of cocoa powder with final hints of cigar box.

FOOD PAIRING

This generous and intense wine pairs well with roasted venison, grilled lamb and braised meats flavored with bay leaves. Robust sausages and rich potato dishes would also provide a satisfying match.

SERVING & CELLARING

We like to serve Cabernet Sauvignon just slightly below room temperature. This wine is structured for aging and promises ever more complexity with cellaring for 10-15 years.