VINTAGE 2019

TECHNICAL SHEET

 $\begin{array}{ll} \text{appellation } \textit{Mount Veeder, Napa Valley} \\ \text{owners } \textit{Tesseron Family} \end{array}$

ESTATE MANAGER & WINEMAKER Jerome Ledit

WINEMAKING CONSULTANT Michel Rolland

Soils Sedimentary based (sandstone, shale and volcanic tuff) Harvest Handpicked into small crates. October 2^{nd} to 19^{th}

Sorting & Destemming Manual

VINIFICATION Round concrete tanks of 264 gallons

Aging 55% in new French oak barrels

45% in concrete tanks

TIME OF AGING 16 to 18 months

ALCOHOL 15% by vol.

BLEND 80% Cabernet Sauvignon, 15% Cabernet Franc, 5% Merlot

2019 is a vintage of balance, energy and tension. The beginning of the year was marked by abundant rains which preserved humidity in the clay soils until bud burst.

A long and hot summer followed, punctuated by misty mornings, with no significant heat wave, and ending with a mild end of season.

This *climatic balance* combined with the *altitude* of the vineyard allowed us to produce *vibrant* and *expressive* wines, preserving *freshness* and *finesse* to the fruit.

The tannins are *silky*, the *fruit* exceptional and the texture *ample*, signs of a *great vintage*.

The biodynamic culture follows its course. 2019 becomes our first vintage to be certified by Demeter USA.

What *matters* most to us are the *memories* you will keep.

