

BRACK MOUNTAIN WINE COMPANY

Brack Mountain Wine Company is located in Sebastopol, California and their Enos Estate Vineyards and wine cave is located in the Dry Creek Valley, Healdsburg, California. Dan Fitzgerald & John Harvey craft multiple labels (Bench, L'Oliveto, Cyprus, Daniel), from esteemed vineyard sites in Sonoma County using old world methods (picking vineyards at lower brix, low temperature fermentations using indigenous/vineyard yeasts, and aging in neutral French oak).



Great vineyards along with expert and sustainable growing practices are essential to making great wine. Brack Mountain is honored to partner with many of the best growers in the business. They work closely with them to source grapes capable of producing exceptional wines.

Founded in 2008 by Jason Enos and Chris Fitzgerald, Brack Mountain Wine Company immediately took a unique approach to creating wines (creating multiple labels and diversifying their holdings to over 30 long term vineyard contracts). This partnership coupled Jason's experience in business and hospitality with Chris' vast vineyard holdings and connections in Sonoma County.

Winemakers, Dan Fitzgerald & John Harley sit confidently at the helm of Brack Mountain's production. They bring decades' long experiences at such esteemed houses as Williams-Selyem, Coldstream in Yarra Valley, Arcana, Robert Sinskey Vineyards, etc., but together create a unique voice at Brack Mountain. In 2012, they moved their winemaking into a state-of-the-art facility in Sebastopol (with neighbors like Flowers & Chassuer) and took autonomous control over all aspects of their production.



Scholar + Mason

Cabernet Sauvignon

SCHOLAR
+ MASON

CABERNET SAUVIGNON
NAPA VALLEY

2015

Varietal/Blend: Cabernet Sauvignon

Farming Practices: sustainable

Vineyard: two vineyards from Yountville on south side of valley and Calistoga on north end

Elevation / Exposure: varied

Soil: decomposed sandstone and clay soils

Year Vines Were Planted: before 1993

Yeast: ambient

Fermentation: 50% destemmed and partially crushed then gravity fed to tank / remainder pressed to tank / long, cold soak before fermentation is allowed to begin / pressed near dryness after 38 days

Malolactic: spontaneous malolactic in barrel

Maturation: 19 months in French oak barrels (45% new)

Sulfur: yes

Alcohol: 13,8%

Acidity: 3.64 pH // TA 6.3 g/L

Fined: no

Filtered: yes

Country: United States

Region: California

Subregion: Napa Valley

"Scholar & Mason Cabernet Sauvignon shows off an inky, deep ruby color in the glass. The nose is intensely aromatic with concentrated black plum, notes of rhubarb, vanilla and pencil shavings. The palate is opulent and silky with firm tannins, Earthy, forest fruit and loam are further layered in veins of blackberry, black cherry and autumn baking spices."

Winemaker's notes

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