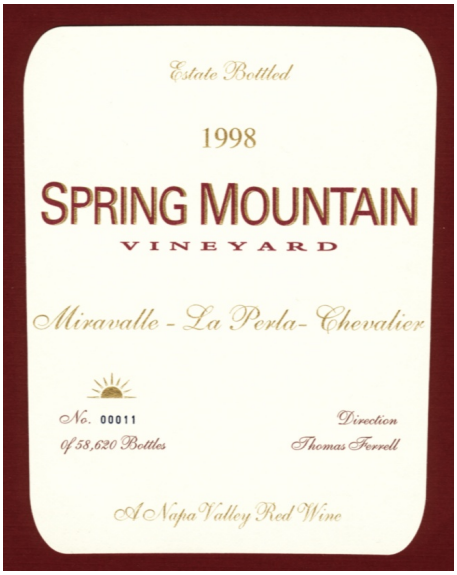

SPRING MOUNTAIN VINEYARD

Estate Cabernet Sauvignon 1998

Spring Mountain Vineyard is an 845-acre estate on the eastern slopes of Spring Mountain in Napa Valley. Originally four contiguous 19th-century vineyards – Miravalle, La Perla, Alba, and Chevalier – the estate is now one vineyard producing exclusively estate-grown wines. Only 225 acres are planted to vine, representing 135 discrete hillside vineyard blocks with multiple soil types, exposures, and microclimates. A substantial portion of the vineyard is planted in densities of over 4,000 vines per acre and trained to the ancient gobelet form. The austere mountain soils produce extremely low yields of intensely flavored, long-lived wines of structure, grace, and longevity.

The 1998 represents a pivotal vintage in Spring Mountain Vineyard's evolution. With La Perla now contributing 61% of the blend, the estate character became more defined and mountain-driven. A late, cool vintage produced wines of notable structure and acidity.

After a wet winter, the growing season began late with heavy rain and storms lasting into mid-June. Bud break was about a month behind the previous year. Intermittent rain during late May and June caused shatter in many blocks, partially responsible for low yields. Despite warm July weather, grapes remained unusually late developing. Veraison was irregular and ripening came 30 to 40 days later than the previous year, resulting in a slow, selective harvest. The weather of September and October was clear, and the grapes ripened fully in cool autumn conditions.

"Slow ripening in the 1998 vintage gave us plenty of time to get the grapes harvested at the right maturity. It also gave us time to take care of every detail pertaining to the fermentation. We gave the later ripening fermentation lots extended contact on the skins. This medium dark ruby wine shows forward, dark cherry and plum aromas with hints of blackberry, vanilla, green tea and mint. The medium full-bodied, concentrated, dark cherry and blackberry flavors on the palate are complemented by a firm, tannic structure allowing for durability. – Craig MacLean"

"The 1998 shows an opaque ruby core with noticeable but measured rim variation. The profile is led by savory complexity – mushroom umami, a culinary savoriness, and subtle meaty and peppery nuances – supported by a pretty, cooked pomegranate note. On the palate, the wine is dry with high acidity, medium alcohol, and medium body. Tannins remain intact and give the wine more structural presence than 1993. The through-line is a cross-section of mature red fruits layered with savory mushroom depth and a wood-driven mocha/caramel dimension. It is one of the stronger examples in the set of serious age paired with remaining life and food-worthiness. – Cameron Cotton, 2025"

APPELLATION
Napa Valley
Spring Mountain District

VINEYARDS
La Perla 61%, Miravalle 20%,
Chevalier 12%, Alba 7%

VARIETALS
Cabernet Sauvignon 91%,
Merlot 8%, Cabernet Franc 1%

AGING
22 months in 100% new
French oak

PRODUCTION
4,885 cases

WINEMAKER
Craig MacLean

AVAILABILITY
Wholesale Only (Mar. 2026)