



## MAYACAMAS

*Founded in 1889, Mayacamas stands as one of the most storied vineyard and winery operations in the history of American wine. Through its more than 125 years of production, Mayacamas has earned its place as a standard-bearer of traditional winemaking, and the source of some of California's most iconic and longest-lived bottles.*

*Named for mountain range that divide the Napa and Sonoma valleys, the old stone winery was dug into the side of a dormant volcano crater in 1889 and has remained in production ever since. For generations, methods and tools have been passed from owner to owner, and the Mayacamas style has remained remarkably consistent.*

*As the newest owners in a lineage of pioneering caretakers spanning numerous generations, we faithfully steward Mayacamas towards a bright future, ever mindful of the great traditions of the past. Since 2013, our team has worked tirelessly to restore all aspects of the Mayacamas operation, ensuring continued success for this unique American story.*



## THE ESTATE

The pristine 475-acre Mayacamas estate sits near the summit of Mount Veeder, a one-of-a-kind mountain appellation with a cool and windy climate. The 52-acres of organically-farmed estate vineyards range in elevation from 1,800 to 2,400 feet – some of the highest planted lands in Napa. Our complex soils range from volcanic ash to igneous rock – grapevines struggle in the rocky terrain, producing small yields of intensely flavored fruit. Beginning in 2013, the Mayacamas vineyards have been managed by renowned viticulturist Phil Coturri – under his watch, much of our vineyard land has been respectfully replanted (a much needed improvement) and transitioned to fully organic farming ensuring healthy vineyards for decades to come. The vast majority of the estate land is remote and virgin wilderness, populated with palisades, waterfalls, thick forests and expansive views of San Pablo Bay and San Francisco.

Also beginning in 2013, our production facilities have undergone significant restoration to ensure our winemaking team – led by Andy Erickson and Braiden Albrecht – can produce the finest wines in Mayacamas' long history. The old Mayacamas winery, constructed in the 1880's from stones gathered from the property, remains the focal point of our estate, and one of the most historic winery buildings in America.

While the other main structure on our property – the residence – was completely destroyed by the 2017 Napa fires, in 2018 we began construction on a beautiful new building to serve as a centerpiece for future Mayacamas visitors – its design carefully planned to connect both the past and present style of Mayacamas.

## THE WINES

Mayacamas Vineyards focuses on producing classically-styled Cabernet Sauvignon, Chardonnay, and Merlot. Since the 1950s, the vinification and élevage of Mayacamas has remained remarkably consistent and our continued commitment to employ classical techniques and tools is integral to the character of these wines.

The Mayacamas style begins with an early harvest to preserve acidity and encourage bright, vibrant flavors. The wines see extended ageing in neutral oak vessels ranging in size from small barrels to large foudres — some in use since the 1920s. Finally, the wines are released only after further time in bottle, ensuring the elements coalesce into a complete wine.

This unwavering approach results in classically-styled, age-worthy wines. Because of the unmatched ability of these wines to improve with decades of aging, we are committed to holding back a percentage of production for re-release in the future. As we look forward to Mayacamas' bright future, it is imperative to revisit wines of vintages past.



## TASTINGS

*Tastings start at \$115 per person and available*

*Wednesday through Sunday by appointment only;*

*call 707.224.4030 or email [estate@mayacamas.com](mailto:estate@mayacamas.com)*

WINEMAKERS Andy Erickson & Braiden Albrecht

VITICULTURIST Phil Coturri

OWNERS Jay Schottenstein Family

PRESS CONTACT [mayacamas@rogersandcowan.com](mailto:mayacamas@rogersandcowan.com)