



## OUR NEIGHBORHOOD

### Coombsville Region

The Coombsville region's eponymous name comes from a Napa founding father, Nathan Coombs, whose historic land holdings in the city's southeastern neighborhood have led to common usage of his name for the area. Winegrowers are unified in their recognition of the unique geographical characteristics of this region. The soils are a mélange resulting from various geological events. They include volcanic debris and lava flows from the ancient eruption of Mt. George, distinct from the alluvial soils along the Napa River. Other parent materials are derived from marine sediments and stream deposition of cobbled rock. Through uplifting, weathering, and faulting a mix of well-drained and mineral rich soil has developed throughout and is characteristic of the district.

Cabernet Sauvignon requires warm soils to properly ripen, and Coombsville's well drained volcanic soils soak up the summer's heat. Equally important is the area's distinct micro-climate, resulting from its topography and proximity to San Pablo Bay. The fog typically burns off here earlier than in Carneros to the south, ensuring ample heat and sunshine, but afternoon winds arrive earlier than in Stags Leap District to the north. The result is that summer days are warm but the daily maximum temperature is of unusually short duration. This temperate profile provides an extended growing season, allowing the slow and even ripening so crucial to Cabernet Sauvignon grapes.

To date fourteen AVAs (American Viticultural Areas) within the Napa Valley have received official recognition by the U.S. Treasury. This regulatory agency protects a wine production area's integrity by enforcing varietal and wine growing criteria. It also controls that what's on the label is what's in the bottle. Coombsville's legitimate claim to such status has been held up in a mire of political disputes but it looks as if the region's AVA will be confirmed sometime soon.

Meteor Vineyard's location in the Coombsville region combines the area's coastal influence and warm, well-draining volcanic cobble and soils. Those benefits, and Meteor's 500-foot elevation help produce densely flavored, luscious fruit that is crafted into a perfect expression of the finest Napa Valley Cabernet Sauvignon.