



NOTRE VIN

2003 HOWELL MOUNTAIN CABERNET SAUVIGNON

Winemaker's tasting notes by May-Britt and Denis Malbec

Our first wine from Howell Mountain starts to show that typical minerality we often find up there on the mountain. With a few years of age it is drinking beautifully right now, and continues to display glorious levels of fruit, particularly refreshing aromas of cherries, blackberries and walnuts with attractive sweet tannins and a velvety texture. If cellared properly it should remain at this level for another 5-10 years

Grape source

This wine is produced from Cabernet Sauvignon, Cabernet Franc and Petit Verdot grown on Howell Mountain on Las Posadas Road, just outside Rancho La Jota, all handpicked between October 11 and 23, 2003 and gently carried to the winery in our 35 lb yellow picking bins.

Vinification

Respect of the fruit is our objective. The grapes were hand harvested, the 2003 was also de-stemmed by hand, sorted and crushed prior to a 5-day cold-soak at 37°F. The fermentation took place in a T-Bin and in temperature controlled new French barrels.

After the alcoholic fermentation, and the extended maceration, the wine was barreled into 100% New French oak, where the Malolactic fermentation subsequently took place. Topping and racking the barrels was our duty until the bottling in July 2005.

This wine is unfinned and unfiltered.

Technical notes

100% Howell Mountain

Blend of: 91% Cabernet Sauvignon, 8% Cabernet Franc, 1% Petit Verdot

Harvested on: October 11, 18 & 23

Ageing: 20 months in 100% new French oak barrels

Alcohol: 13.8%

TA: 0.66

pH: 3.7

Production: 50 cases

