



NOTRE VIN

2004 HOWELL MOUNTAIN CABERNET SAUVIGNON

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

This inky/blue 2004 is highly aromatic and offers a big fruity nose of blackberries, cherries and black currants in addition to that Howell Mountain perfume of graphite, crushed rock and licorice.

It is revealing hints of coffee, dark chocolate, cedar wood and spice box. We find this wine full bodied with magnificent concentration and formidable dense well-integrated tannins, length and overall harmony.

You may enjoy it now, but this wine will keep for many more years.

This wine has been the best seller in restaurants and we voted it the "sommeliers" favorite.

Grape source

This wine is produced from Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot grown on Howell Mountain from Las Posadas Road, just outside Rancho La Jota, all handpicked between October 3 and 15, 2004 in our 35 lb yellow picking bins.

Vinification

As usual, respect of the fruit is our objective. Hand-harvested, entirely hand-sorted on our state-of-the-art sorting tables, destemmed and crushed prior to a 5-day cold-soak at 37°F. The fermentation then took place in temperature controlled five ton fermenters for 15 days with pump-overs twice a day. Following the alcoholic fermentation, the wine was barreled after a three week extended maceration. The ageing occurred in 100% French oak barrels, with Malolactic fermentation in barrels. No filtering or fining prior to bottling in July 2006.

Technical notes

100% Howell Mountain

Blend of: 93% Cabernet Sauvignon, 2% Merlot, 3% Cabernet Franc, 2% Petit Verdot

Harvested on: October 3, 6 & 15

Ageing: 20 months in 100% new French oak barrels

Alcohol: 13.5%

TA: 0.72

pH: 3.8

Production: 142 cases

