



NOTRE VIN

2005 HOWELL MOUNTAIN CABERNET SAUVIGNON

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

The 2005 Howell Mountain Cabernet Sauvignon exhibits a deep ruby/purple hue and offers an expressive nose of minerals, layers of spicy ripe fruit flavors of cassis, blackberries and wild blueberries followed by enticing aromas of espresso roast.

The mouth feel is a combination of power and elegance. In this wine you will find freshness and a beautiful balance, a fabulous concentration of dense ripe tannins, an excellent depth and a beautifully delineated, long finish that would allow appreciation now and cellaring for many years.

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 14 to November 2, 2005 and gently brought to the winery 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, de-stemmed and crushed prior to a 6-day cold-soak at 38°F. The fermentation then took place in temperature controlled five ton stainless steel tanks for 13 days with pump-overs twice a day. The wine was barreled after a three week extended maceration. Malolactic fermentation and ageing occurred in 100% French oak barrels. We stir our Howell Mountain Cabernet Sauvignon on a regular basis during four months. We did not fine nor filter the wine prior to bottling in order to keep it as expressive and balanced as possible.

Technical notes

100% Howell Mountain

89% Cabernet Sauvignon, 3% Merlot, 6% Cabernet Franc, 2% Petit Verdot

Harvested on: October 14, 21 & November 1 & 2

Ageing: 24 months in 100% new French oak barrels

Alcohol: 13.8%

TA: 0.69

pH: 3.8

Production: 93 cases

