



## NOTRE VIN

### 2006 HOWELL MOUNTAIN CABERNET SAUVIGNON OPPORTUNITÉ

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

We had the opportunity to make this late bottled vintage port style wine in 2006. It is entirely made with Cabernet Sauvignon from the Howell Mountain Vineyard and is densely dark purple. The nose is sweet and spicy with the typical bouquet of Port wine with dried fruit, figs, apricots and walnut with lovely hints of cocoa and candied orange peel. The wine is complex, intense, yet refined and smooth with flavors of cherry pit, clove and cinnamon. We also find delicate aromas of pear, litchi and linden flowers originating from the 80 year old Cognac we used to stop the alcoholic fermentation. You may enjoy this wine on its own or with your favorite chocolate dessert.

#### **Grape source**

This wine is produced from Cabernet Sauvignon grown at Hughes Vineyard, at 1750 – 1800 feet elevation on the west side of Howell Mountain, all handpicked on October 31, 2006 and gently brought to the winery in our small picking bins.

#### **Vinification**

Carefully selected sundried berries cold soak with the help of dry ice for a week in a new French barrel from the cooper Taransaud from Cognac, immediately followed by the alcoholic fermentation, extended maceration and ageing in a new smaller French barrel. This wine has not been fined nor filtered so you may find some deposit at the bottom of the bottle. We recommend that you keep the bottle up-right a few days before opening and decanting it.

#### **Technical notes**

100 % Howell Mountain  
100 % Cabernet Sauvignon  
Harvested on: October 31, 2006  
Ageing: 38 months in a 100 % new French oak barrel  
Bottled on January 14, 2010  
Alcohol: 18.5 %  
Residual Sugar: 25g/L  
TA: 6.4 g/L  
pH: 3.9  
Production: 9 cases