



NOTRE VIN

2007 HOWELL MOUNTAIN CABERNET SAUVIGNON

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

This dark garnet Cabernet Sauvignon exhibits a fabulous nose of crushed rock, graphite and cedar, layers of sweet black and blue fruits intermixed with cocoa powder, walnut, fresh almonds and scents of freshly roasted coffee. In the mouth this wine shows concentration, great richness and volume with a sense of freshness and energy together with that noble sweetness of tannin with stunning purity as well as a layered sensual finish. The aftertaste leaves you with delicious flavors of blood orange and tangerine. When young, our 2007 Howell Mountain was massively tannic and just recently started to open up. It is a beauty that can be enjoyed now, particularly with decanting, however it will benefit from more time in the cellar.

Grape source

This wine is produced from grapes grown on Howell Mountain, all handpicked between the 24th and the 29th of October and tenderly carried to the winery in our 35 pound yellow picking lugs.

Vinification

As usual, respect of the terroir and integrity of the fruit is the key to our winemaking philosophy. Harvested by hand at sunset and delivered to the winery when they were still fresh and cold, the grapes were meticulously sorted by our 24-hand team on the custom designed pre- and post-destemming sorting tables.

After a 6-day cold soak at 36°F, the fermentation took place for 15 days in our small and perfectly temperature controlled five ton fermenters, with pump-overs occurring twice a day. Following the alcoholic fermentation and a 3-week extended maceration, the wine was barreled and aged for 24 months in 100 percent French oak barrels specially designed by Denis and crafted for Notre Vin. The malolactic fermentation happened in barrels and the wine was kept on lees and stirred for 6 months.

In order to keep the wine as expressive and balanced as possible, we did not fine nor filter prior to bottling.

Technical notes

100 % Howell Mountain

Harvest: October 24th to October 29th

Blend of 92 % Cabernet Sauvignon, 5 % Merlot, 2 % Cabernet Franc and 1 % Petit Verdot

Ageing: 24 months in 100% new French oak barrels

Alcohol: 14.1 %

TA: 6.4 g/L

pH: 3.8

Production: 185 cases