



# NOTRE VIN

2008 HOWELL MOUNTAIN CABERNET SAUVIGNON

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

The 2008 Notre Vin Howell Mountain Cabernet Sauvignon presents a pretty garnet color with purple reflections. On the nose we find enticing berry aromas with dark cherries, blackberry seed and pomegranate along with those typical Howell Mountain scents of fresh walnut, crushed rock, dried herbs and lavender. There are layers of rich cocoa, espresso roast and hints of pencil shavings. The wine is full bodied, plush and intense with great concentration due to extremely low yields in 2008. We discover refined layers of ripe, fine grain tannins with a truly pleasant lingering finish. This is without doubt one of the best wines we have made. It is still young with tremendous potential, and can be enjoyed now as well as cellared for 10-15 years.

## **Grape source**

This wine is produced with Cabernet Sauvignon grown at Hughes Vineyard on the west side of Howell Mountain, all handpicked between October 22 and November 3 and brought to the winery in our 35 lb picking bins.

## **Vinification**

The 2008 was a small crop due to frost in the early spring. After a long hang-time, we harvested late October and early November and sorted the berries on our state-of-the-art sorting tables with a crew of twelve. The must is cold soaked for about 7 days, using lots of dry ice in addition to the cold glycol system to keep the must at 40°F before the alcoholic fermentation starts. Extended maceration is common practice for us, and we taste each tank on a daily basis until we decide to barrel down the wine in 100 % French oak barrels. The malolactic fermentation took place in barrels. No fining or filtering prior to bottling as we wish to preserve all the fine nuances the wine has to offer.

## **Technical notes**

100 % Howell Mountain

Blend of: 94 % Cabernet Sauvignon, 2 % Merlot, 2 % Cabernet Franc, 2 % Petit Verdot

Harvested on: October 22, 27 & 28 and November 3, 2008

Ageing: 20 months in 100 % new French oak barrels

Alcohol: 14.0 %

TA: 5.9 g/L

pH: 3.9

Production: 144 cases