



NOTRE VIN

2009 HOWELL MOUNTAIN CABERNET SAUVIGNON

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

The 2009 Cabernet Sauvignon is a classic Howell Mountain wine with attractive aromas of blackberries, black cherries and freshly cracked walnut and the recognizable minerality with crushed rock and graphite that we so often find on Howell Mountain. The silky tannins are ripe, lush and well coated with a solid knit. It is an elegant yet dense wine with a velvety texture, great focus and length.

Grape source

This wine is produced with Cabernet Sauvignon grown at Hughes Vineyard on the west side of Howell Mountain, all handpicked between October 23 and November 4 and brought to the winery in our 35 lb picking bins.

Vinification

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 96 % Cabernet Sauvignon, 2 % Merlot, 1.5 % Cabernet Franc, 0.5 % Petit Verdot

Harvested on October 23, 28 and November 4, 2009

Ageing: 22 months in 100 % new French oak barrels

Alcohol: 13.8 %

Production: 225 cases