



# NOTRE VIN

## 2010 HOWELL MOUNTAIN CABERNET SAUVIGNON

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

The 2010 Cabernet Sauvignon is dark and intense with its purple color. Always a Château Latour inspired wine, with restraint yet substance as well as layered richness, a creamy opulent texture, nicely integrated tannins and delicious briary mountain fruit of blackberry and blueberry mixed with sensational notes of graphite and crushed rocks. This wine needs a good 5-6 years of cellaring and should age for three decades at minimum.

### **Grape source**

The Cabernet Sauvignon grown on the west side of Howell Mountain, is all handpicked between October 23 and November 4 and carried 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 grapes on our state-of-the-art sorting tables with a crew of fourteen, before going into tank. The must was cold soaked using lots of dry ice in addition to the cold glycol system to keep the must around 35 to 40°F for about 7 days, before the alcoholic fermentation starts. An extended maceration of 6 to 8 weeks is common practice for us, and we taste each tank on a daily basis until we decide to drain the wine in 100 % French oak barrels specially designed for our wine. 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.

### **Wine and food pairing**

We enjoy duck breast on the grill with our Howell Mountain Cabernet Sauvignon. A succulent steak is an obvious choice too. Traditional French recipes like Beef Burgundy or Coq au Vin are regular dishes on our table and they do pair wonderfully with Cabernet Sauvignon. Hard cheese like Comté, Gouda or Manchego with a more cellared vintage is also a great pairing.

### **Technical notes**

100 % Howell Mountain

Blend of 94 % Cabernet Sauvignon, 4 % Merlot, 1.5 % Cabernet Franc, 0.5 % Petit Verdot

Harvested on October 22, 27, 28 and November 3, 2010

Aged 22 months in 100 % new French oak barrels

Alcohol: 13.5 %

Production: 270 cases