2003 HOWELL MOUNTAIN CABERNET SAUVIGNON

ORIGIN: The robust yet graceful 2003 Howell Mountain Cabernet Sauvignon is a blend of 95% Cabernet Sauvignon and 5% Merlot. The firm tannins and concentration of hillside grown fruit are trademarks of this complex, intense and elegantly balanced wine.

VINEYARD: The low yielding vineyard is located on a steep hillside at the 2,000 ft. elevation on Howell Mountain, a small, unique appellation in northeastern Napa Valley. The climate contributes to a long hang time, resulting in optimal ripeness and tannin maturity.

WINEMAKING: This vintage saw the advent of new, state-of-the art cluster and berry sorting equipment to our production facility. The fruit was harvested by hand in October 2003 and macerated on the skins for up to 23 days. The wine underwent malolactic fermentation in the barrel and was aged for 17 months in new, heavily-toasted French oak barrels. The wine was bottled without fining in June of 2005.

TASTING NOTES: This full-bodied Cabernet is marked by heady aromas of sweet blackberry syrup, unsweetened cocoa, pomegranate, black cherry, tobacco and cedar, in addition to slight violet and toffee notes. A firm, concentrated entry segues to flavors of black and blue fruits, baked blackberry/cherry all tinged with a hint of toastiness. The silken finish is notable for its creamy and spicy characteristics and great length. This rich and velvety wine may be enjoyed now or cellared for 15 years or more.

A limited quantity of only 834 cases were produced in addition to 1.5 and 3L formats.