



PINE RIDGE

VINEYARDS

2023 HOWELL MOUNTAIN CABERNET SAUVIGNON



AT NEARLY 2,000 FEET ABOVE SEA LEVEL, OUR NINE-ACRE SINGLE-VINEYARD ESTATE IS DISTINGUISHED BY ITS ELEVATION AND SOMETIMES EXTREME CLIMATE. THE ROOTS OF THE VINES STRUGGLE TO TAKE HOLD IN THE ROCKY, MINERAL-RICH SOIL, AND THE VINES PRODUCE SMALL, CONCENTRATED BERRY CLUSTERS. COOL TEMPERATURES IN SPRING FOLLOWED BY WARM SUMMER DAYS ALLOW THE FRUIT TO RIPEN GRADUALLY, PRODUCING CABERNET SAUVIGNON WITH RUGGED INTENSITY AND A LONG, FULL FINISH.

VINTAGE

The 2023 growing season began with heavy winter rain, replenishing our reservoirs and lakes. Bud break was delayed due to a cooler than usual season, typically occurring once every 10 to 15 years. Despite this, we enjoyed a lengthy season with yields from average to 10% above average. With no disease pressure, increased soil water, and extended hang time, 2023 is destined to be legendary. Our vines thrived with healthy canopies, and the grapes ripened slowly, ensuring this "once-in-a-decade" vintage provided fruit that could perform at the apex of quality.

VITICULTURE & WINEMAKING

The 2023 vintage was harvested on October 31st through November 2nd. The grapes were hand-harvested at night—when temperatures often dip to 50°F—to capture vibrant acidity and fruit expression in the wine. We first cold-soaked the must (crushed grapes) for gentle extraction and then fermented in stainless steel, concrete and oak barrel fermenters at 88°F. Rigorous pump-overs, increasing during the peak of the fermentation, developed deep color, rich varietal character and fine tannins in the wine. The wine was aged in 85% new French oak barrels to meld the bright fruit expression with oak spice nuances. After three months of aging, we blended the vineyard components and allow them to marry for a total of 26 months of barrel elevage. This wine was bottled unfinned and unfiltered to present the attributes of the vineyard in the purest form possible, from the dirt to the glass!

ANALYSIS

VARIETALS	ALCOHOL	pH	TA
100% Cabernet Sauvignon	15.5%	3.66	6.1 g/l

TASTING NOTES

The Howell Mountain offers invigorating aromatics that are reminiscent of both the forest and sea. Fresh pine, blackberry, cocoa nib, salty nori, and wild dark fruit fill out a robust nose, with whispers of cherry and raspberry. On the palate, dense tannins persist from start to finish, woven around notes of blueberry juice and a granite-like minerality. Forest floor and high-mountain fragrances lead to a cocoa powder, black cherry, and cream soda finish. Such a mighty structure will allow the wine to age for 27-32 years. Enjoy it alongside mushroom Bourguignon with potato puree.

