



## NOTRE VIN

### 2006 HOWELL MOUNTAIN CABERNET SAUVIGNON

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

The Howell Mountain Cabernet Sauvignon is densely dark purple with hints of blue on the brim. The nose is powerful, yet elegant with that typical Howell Mountain minerality along with notes of dark chocolate covered orange peel, thyme, black cherries followed by aromas of cedar, blackberry seeds and roses. The wine is rich and concentrated with a fabulous tannic structure, a beautiful balance and lingering finish.

#### **Grape source**

This wine is produced from Cabernet Sauvignon grown at Hughes Vineyard, at 1750 – 1800 feet elevation on the west side of Howell Mountain, all handpicked on October 17 - 31, 2006 and gently brought to the winery in our 35 lb yellow picking bins.

#### **Vinification**

As usual, respect of the fruit is our objective. Hand-harvested, entirely hand-sorted on our state-of-the-art sorting tables, de-stemmed and crushed prior to a 6-day cold-soak at 37°F. The fermentation then took place in temperature controlled five ton stainless steel tanks for 13 days with pump-overs twice a day. The wine was barreled after a three week extended maceration. Malolactic fermentation and ageing occurred in 100% French oak barrels. We stir our Howell Mountain Cabernet Sauvignon on a regular basis during four months. We did not fine nor filter the wine prior to bottling in order to keep it as expressive and balanced as possible.

#### **Technical notes**

100% Howell Mountain

Blend of: 93% Cabernet Sauvignon, 4% Merlot, 2% Cabernet Franc, 1% Petit Verdot

Harvested on: October 17 - 31, 2006

Ageing: 24 months in 100% new French oak barrels

Alcohol: 13.8%

TA: 0.68 g/100mL

pH: 3.8

Production: 220 cases

