



2011 HOWELL MOUNTAIN CABERNET SAUVIGNON

ABOUT THIS WINE Our 22-acre estate – which includes the production facility and 9.5-acre Estate Vineyard – is situated at 2300’ along the summit ridge of Howell Mountain. The AVA boundary begins at 1400’ – the point at which the inversion layer prevents the fog from traveling higher. High iron concentration in the shallow, red volcanic soils and naturally low yields lead to intense flavors and aromas in the resulting winegrapes. Structure, class and age worthiness are the hallmarks of the finished wines.

VINEYARD The rocky, red soils of Howell Mountain present a challenge to any winegrower as the vines struggle to produce each year. Over the last 11 years, our Estate Vineyard has yielded an average of only 1.8 tons per acre. The shy-bearing vines and slow-ripening clusters lead to Cabernets of great power, depth and complexity without the overripe qualities found often in new world wines.

VINTAGE Mother Nature threw down her gauntlet in 2011 – cold and wet in the spring, cool in the summer, and cold and wet at harvest. Wine critics agreed that mountain vineyards were the most successful in this challenging vintage. The sparse, well-drained volcanic soils, loose clusters, tough skins and breezy conditions meant that the fruit remained mold free and was able to make it on the vine until the November warm up arrived. The result is a Cabernet with brilliant purity of expression.

SEEK OUT ... if in choosing a Bordeaux for dinner you reach for the structure, class and breeding of St-Estephe over the forward, fruity depths of St-Julien. ... You understand the term “low yield”.

AVOID ... if you find blueberry pie a nice complement to fine Cabernet.

Blend: 91% Cabernet, 7% Merlot, 2% Petite Verdot
Cases Produced: 927
Harvest dates: Oct 23-Nov 2, 2011
Average sugar: 24.8° Brix
TA: 5.9g/L | pH: 3.74

Alcohol: 14.4%
Barrel Aging: 18 months in Chateau-style French oak;
100% new. Unfiltered and unfinned.
Bottling Date: April 26, 2013
Price: CA SRP \$80.00

