



TECHNICAL NOTES

APPELLATION: Howell Mountain, Napa Valley

VARIETALS:
100% Cabernet Sauvignon

ALCOHOL: 15% by vol.

PH: 3.82

TA: 5.8 g/L

AGING: 18 months in 63% new French oak

BOTTLING: July 8, 2020
unfined, unfiltered

VEGAN FRIENDLY



NAPA VALLEY

Raymond

DISTRICT COLLECTION

HOWELL MOUNTAIN CABERNET SAUVIGNON

2018

IN THE VINEYARD

The grapes were harvested from two vineyards in the Howell Mountain appellation off of Cold Springs Road. Both are planted on volcanic ash soils and located only a half mile from each other.

ABOUT THE VINTAGE

2018 was a near picture-perfect growing season that began in late February followed by a mild Spring yielding uniform grape clusters. Temperatures remained moderate to cool throughout the season with 2018 being considered one of the coolest vintages of the past decade. The cooler temperatures allowed for a longer hangtime resulting in an even and temperate harvest.

CONVERSATIONS WITH THE WINEMAKER

The grapes were hand harvested on October 22 and 24 and fermented on the skins for 46 days with pump overs twice daily. After native fermentation, the wine was gently pressed, racked and aged for 18 months in 63% new Taransaud French oak barrels. Tightly grained French oak barrels slowly impart their oak to wines for a consistent, well-rounded aging process while yielding subtle oak influences to the Cabernet Sauvignon.

WINE PROFILE

This 2018 Howell Mountain Cabernet Sauvignon opens with rich aromas of dark cherry, blackberry and baked plum. Notes of tobacco, baker's chocolate and earth are met with concentrated fruit flavors on the textured palate. Big, structured tannins lead to an outstanding and lengthy finish.