

TECHNICAL NOTES

APPELLATION: Howell Mountain, Napa Valley

VARIETALS: 100% Cabernet Sauvignon

ALCOHOL: 14.5% by vol.

PH: 3.67

TA: 6.5 g/L

AGING: 19 months in 56% new French oak

BOTTLING: July 11, 2023 unfined, unfiltered





DISTRICT COLLECTION

HOWELL MOUNTAIN CABERNET SAUVIGNON
2021

IN THE VINEYARD

The grapes were harvested from a single vineyard on volcanic soils in the Howell Mountain appellation in an open meadow area to maximize the sunlight as this AVA has shading issues due to trees.

ABOUT THE VINTAGE

2021 was a smooth and uneventful harvest season. June started out warm, followed by a cool and foggy July and August that slowed ripening and caused nice retention of acidity. Even ripening, with no extreme heat events, made for ideal growing conditions. Sparse winter rains resulted in an early budbreak, evenly developed clusters, and smaller berries packed full of flavor. Overall, the fruit was exceptional, making it another amazing year for quality.

CONVERSATIONS WITH THE WINEMAKER

The grapes were hand harvested on September 28 and fermented on the skins for 51 days with pump overs twice daily. After native fermentation, the wine was gently pressed, racked and aged for 19 months in 56% new Taransaud and Ermitage 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

The 2021 Howell Mountain Cabernet Sauvignon initiates with lavish aromas of ripe, velvety cherry, baked plum, and luscious blackberry. Subtle notes of tobacco, deep cocoa, and earthy undertones blend harmoniously with the intensified fruit flavors on the intricately layered palate. Intriguingly intricate tannins guide toward a graceful, enduring, and unforgettable conclusion.