

2013 CABERNET SAUVIGNON

Howell Mountain

BLEND

Cabernet Sauvignon 100%

VINEYARD

The Howell Mountain Cabernet Sauvignon vineyard sits at an elevation of 2,200 feet on a remote part of Howell Mountain looking east toward the Sierras. Planted in 1990, the vineyard struggles to produce two tons of grapes per acre, but yields Cabernet Sauvignon of extraordinary intensity and structure. This vineyard is dry farmed specifically for low yields to produce incredible tannins. As a bonus, these grapes are certified farmed organic.

WINEMAKING

The harvest was near perfect in 2013. The grapes in the 2013 Howell Mountain Cabernet Sauvignon were picked in September.. The wine was then fermented at warm temperatures for 3 weeks. The wine spent twenty two months in sixty five percent new French oak barrels before being bottled in July 2015.

TASTING NOTES

The color is a deep boysenberry. The nose is a complex mixture of dark fruit, nutmeg and plum. On the palate, bright blackberry and cocoa powder are complemented by a splash of nutmeg. The finish is rounded out by three-dimensional tannins that will continue to soften over the years.