

BRIX AT HARVEST: 25.4° pH: 3.81 TOTAL ACIDITY: 5.6 g/L ALCOHOL: 14.9%



2021 CABERNET SAUVIGNON Howell Mountain Napa Valley

### THE WINE

Always late to bloom and ripen, Howell Mountain develops an intensity and concentration of fruit unlike its other Napa counterparts. Deep, chewy tannins and savory tertiary notes, with a rich midpalate.

#### SOURCING

Candlestick Ridge Vineyard

#### **VINEYARD NOTES**

Situated at 1400 feet, planted to a combination of decomposed volcanic ash and red clay. While it receives twice as much rain as the valley floor, the soil remains dry due to its porous composition.

# VARIETAL COMPOSITION

100% Cabernet Sauvignon

## VINTAGE NOTES

The culmination of factors from another drought year in California surprised us with a beautiful vintage. An unseasonably dry and mild winter, which led to an early spring, forced the vines into bud break during peak frost season. A relatively warm, but even summer, resulted in early harvest dates, with lower-than-average yields.

### WINEMAKING NOTES

Fermented in small 4-6 ton open top fermenters, with thrice daily pump overs for cap management. Upon finishing fermentation the wine is allowed to rest on its skins for up to a month. Aged in 60% new French oak for 18 months.

## **TASTING NOTES**

Structured with deep red and black fruit, with layers of chocolate covered cherry, macerated black raspberry, and dried currants. Subtle manzanita, rustic touches of pine resin, with hints of juniper berry and sagebrush. Supple, yet chewy tannins, with citrus rind and tobacco leaf on the finish.

# **RELEASE DATE**

March 2024