



TECHNICAL NOTES

APPELLATION: Howell Mountain, Napa Valley

VARIETALS:
100% Cabernet Sauvignon

ALCOHOL: 14.5% by vol.

PH: 3.77

TA: 6.0 g/L

AGING: 19 months in 40% new French oak

BOTTLING: July 12, 2019
unfined, unfiltered

VEGAN FRIENDLY



NAPA VALLEY

Raymond

DISTRICT COLLECTION

HOWELL MOUNTAIN CABERNET SAUVIGNON

2017

IN THE VINEYARD

The grapes for the Howell Mountain Cabernet Sauvignon were sourced from a single vineyard at 1751 ft. in elevation in the highly coveted area of Cold Springs Road. The Forward Silt Loam soil has excellent drainage and the grapes were harvested from a shadier side of the vineyard to avoid over exposure to the sun.

ABOUT THE VINTAGE

Marked by extreme conditions that reduced crop size, the 2017 vintage started with abundant winter rainfall followed by a mild spring which led to vigorous vines. The growing season saw three heat spikes, including one over Labor Day weekend kicking harvest into high gear. By October 8, nearly 90% of the grapes had been harvested and the resulting wine is characterized as elegant with a great complexity of flavor.

CONVERSATIONS WITH THE WINEMAKER

The grapes were hand harvested and fermented on the skins for 39 days with pump overs twice daily. After native fermentation, the wine was gently pressed, racked and aged for 19 months in 40% 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

A bouquet of dark fruits greet the nose in this 2019 Cabernet Sauvignon from Howell Mountain. Boysenberry, blackberry and bitter plum flavors are supported by roasted apple wood notes. Full-bodied with grippy tannins there is a touch of bay leaf on the long finish.