

DUCKHORN

VINEYARDS

NAPA VALLEY



2006 Howell Mountain Napa Valley Cabernet Sauvignon

The unique climate and soils on Howell Mountain are the key to the appellation's success in producing powerful, age-worthy wines. Duckhorn Vineyards has sourced grapes from this distinctive region for more than a quarter century and has crafted a Howell Mountain bottling since 1989. Over the years, we have increased our commitment to this appellation with the purchase of two spectacular vineyards, Candlestick Ridge (28 acres) and Stout Ranch (36 acres). To encourage further complexity, we bottle-age this wine a year longer than our other wines prior to release. As a result, our Howell Mountain Cabernet Sauvignon offers excellent structure and deep color. This wine is suitable for long-term cellaring.

2006 Harvest Notes

The 2006 growing season was marked by a very mild summer with a mid-July heat spike that accelerated ripening. Mild temperatures continued throughout the fall allowing for a moderately paced harvest. The long growing season brought complex and intense flavor and aroma development.

Comments from the Winemaker

As the debut vintage of our Howell Mountain Cabernet Sauvignon, this wine was blended to showcase the structure and complexity of Cabernet Sauvignon from this storied winegrowing region. Crafted around a core of older vine fruit from our Stout Vineyard, there is an unmistakable wildness to this wine, with wild berry layers supported by earthy undertones, fresh herb layers of mint, eucalyptus and sage, and an oak-inspired note of coconut macaroon. A study in power and restraint, this mountain-grown wine is broad and lush on the palate, with a big, yet elegant, finish.

Varietal Content

76% Cabernet Sauvignon, 22% Merlot, 1% Cabernet Franc, 1% Petit Verdot

Harvest Information

Appellation: Howell Mountain
Harvest Dates: September 8 — October 31, 2006
Average Sugar at Harvest: 28.6° Brix
3 Vineyards Harvested

Cooperage

100% French oak château-style barrels (60 Gallons)
Barrel Aging: 20 Months
Age of Barrels: 80% New, 20% Second Vintage

Production and Technical Data

Alcohol: 14.5%
Titratable Acidity: 0.66 g/100ml
pH: 3.56

Bottled: July 2008
Released: September 2010