

DUCKHORN VINEYARDS

NAPA VALLEY



2007 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.

2007 Harvest Notes

The 2007 growing season began early and was unusually dry, with rainfall totals that were 50 percent below average. Cool spring weather continued into the summer with temperatures down by approximately 5 degrees from August through October. The cool, steady weather produced a long harvest spread out over 80 days. This relaxed pace allowed us to pick in multiple passes, ensuring ideal ripening and flavor development in the fruit.

Comments from the Winemaker

As a true mountain-grown Cabernet Sauvignon, there is an unmistakable wildness to this wine—both in its robust structure and in the character of its fruit. Notes of forest floor, wild herbs, dried fruits and coffee support intense bramble fruit flavors, as well as layers of cassis and mulberry. Though the tannins are abundant and a little rustic, they frame the fruit perfectly giving the wine excellent balance.

Varietal Content

75% Cabernet Sauvignon, 25% Merlot

Harvest Information

Appellation: Howell Mountain
Harvest Dates: September 4 — October 31, 2007
Average Sugar at Harvest: 28.5° Brix
3 Vineyards Harvested

Cooperage

100% French oak château-style barrels (60 Gallons)
Barrel Aging: 24 Months
Age of Barrels: 82% New, 18% Second Vintage

Production and Technical Data

Alcohol: 14.5%
Titratable Acidity: 0.59 g/100ml
pH: 3.58

Bottled: March 2010
Released: September 2011