

DUCKHORN

VINEYARDS

NAPA VALLEY



2009 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.

2009 Harvest Notes

From our first Semillon and Sauvignon Blanc blocks to our final red-varietal Estate picks, our 2009 harvest spanned more than two months. Though the 2009 growing season presented certain challenges—from early shatter to late-season rain—a thoughtful response in the vineyards yielded smaller-than-normal crops of high-quality fruit. This response included aggressive leafing, an early thinning protocol and a heavy field sort to select only the most desirable grapes.

Comments from the Winemaker

Though structured and intense, this wine also offers abundant complexity with aromas of mulberry, black fruit, rose hip, cinnamon and cassis. French oak-inspired notes of leather, brown sugar and vanilla bean add to the inviting aromatics. On the palate, flavors of crème de cassis, violets, graphite, baked plums and marionberry are supported by a classic Howell Mountain structure that make this wine exceedingly cellar-worthy.

Varietal Content

84% Cabernet Sauvignon, 16% Merlot

Harvest Information

Appellation: Howell Mountain
Harvest Dates: September 17 — October 23, 2009
Average Sugar at Harvest: 26.8° Brix
4 Vineyards Harvested

Cooperage

100% French oak château-style barrels (60 Gallons)
Barrel Aging: 26 Months
Age of Barrels: 95% New, 5% Second Vintage

Production and Technical Data

Alcohol: 14.5%
Titratable Acidity: 0.50 g/100ml
pH: 3.85

Bottled: April 2012
Released: September 2013