

DUCKHORN[®]

VINEYARDS



2013 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.

In The Vineyards

The 2013 harvest was early, even and excellent with all of our estate fruit in the winery by October 10th. A warm dry spring brought an early bud break and created ideal conditions for flowering and fruit set. In the weeks after Labor Day, a moderate heat event followed by a period of perfect weather created a dream scenario for end-of-season ripening. Rain was not a factor, and for the second vintage in a row, the quality of the grapes was exceptional throughout Napa Valley.

Comments from the Winemaker

Capturing the essence of great mountain-grown Cabernet Sauvignon, this is a complex and beautifully structured wine with bright, uplifting acidity and a rich entry of dark brambly fruit, clove and mocha. Robust tannins and ripe berry flavors define the palate, along with layers of vanilla, nougat and sweet tea leaves. As the tannins evolve and resolve, they carry the wine to a long sweet tobacco leaf and cassis finish.

Varietal Content

88% Cabernet Sauvignon, 10% Merlot, 2% Petit Verdot

Harvest information

Appellation: Howell Mountain, Napa Valley

Harvest Dates: September 12 – October 9

Average Sugar at Harvest: 28.3° Brix

Cooperage

100% French Oak

85% New, 15% Neutral for 18 Months

100% Neutral for 6 Months

Production and Technical Data

Alcohol: 14.9%

0.61 g/100 ml titratable acidity

10-12 days fermentation at 82°F

pH: 3.86