

DUCKHORN[®]

VINEYARDS



2015 Howell Mountain Cabernet Sauvignon

Duckhorn Vineyards has sourced grapes from this distinctive region for more than a quarter century and has crafted a Howell Mountain bottling since 1989. Recognized as one of the Napa Valley's most acclaimed winegrowing regions, grapes from Howell Mountain are famous for producing age-worthy Cabernet Sauvignons with rich, deep color and excellent structure. To encourage further complexity, we bottle-age this mountain-grown wine one year longer than our other wines prior to release.

In the Vineyards

In Napa Valley, a warm, dry spring resulted in any early budbreak, while an extended flowering period brought a return to normal yields after three years of abundant crops. With berry weights down, the grapes offered great concentration, while retaining excellent acidity. We had one of our earliest harvests in the past decade, with our first white grapes arriving at the winery on July 31st. A light rain in mid-September nourished the vines, while providing welcome additional hangtime. Overall, the quality of the fruit was exceptional, with our white wines showing both richness and complexity, and our red grapes displaying a fine balance between elegance and intensity, with gorgeous dark fruit flavors.

Comments from the Winemaker

Howell Mountain is rightfully legendary for the character and quality of its mountain-grown Cabernet Sauvignon, and this wine shows why. On the nose, robust aromas of currant and blackberry mingle with undercurrents of sweet baking spices, tea leaf, cocoa and clove. Dusty tannins frame the rich dark berry fruit, with savory undertones providing a depth and complexity that carries through to a long, robust finish.

Varietal Content

88% Cabernet Sauvignon, 9% Merlot, 3% Cabernet Franc

Harvest Information

Appellation: Napa Valley

Harvest Dates: September 2 – October 16

Average Sugar at Harvest: 27.0° Brix

Cooperage

100% French oak

Barrel Aging: 24 months total

18 months new/6 months neutral

Production and Technical Data

Alcohol: 14.5%

0.53 g/100 ml titratable acidity

10-12 days fermentation at 82°F

pH: 3.84

