

DUCKHORN.
VINEYARDS



2016 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

2016 offered another near-perfect vintage in Napa Valley! While much-needed rain during the winter months helped to replenish our reservoirs, a dry spring and summer, with moderate temperatures and plenty of sunshine, led to another early harvest. Our first white grapes came into the winery on August 3rd, with the remainder of our whites following at an even, steady pace. A few weeks of ideally timed cool weather in early September provided additional hangtime, yielding bright acids and beautifully articulated flavors in our early ripening reds. Warm, dry weather for the remainder of the season allowed the rest of our grapes to develop rich, concentrated flavors, with polished tannins and wonderful complexity.

Comments from the Winemaker

A wine of power and grandeur, this mountain-grown Cabernet displays beautiful aromas of huckleberry, black cherry, brambly blackberry and plum, as well as notes of savory tobacco leaf and brown sugar. On the palate, the voluptuous fruit flavors are supported by robust mountain tannins and an age-worthy structure, with notes of candied red cherry, baking spice, cigar box and herbs adding layered complexity to a remarkably long finish.

Varietal Content

92% Cabernet Sauvignon, 6% Merlot, 2% Cabernet Franc

Harvest Information

Appellation: Howell Mountain, Napa Valley

Harvest Dates: September 26 – October 11

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%

0.57 g/100 ml titratable acidity

10-12 days fermentation at 82°F

pH: 3.82

