



APPELLATION: HOWELL MOUNTAIN
VARIETAL BLEND: 100% CABERNET SAUVIGNON
WINEMAKER: SPENCER GRAHAM
RELEASE DATE: SUMMER 2010

WINEMAKER'S NOTES

Inky black to dark purple in color. This wine offers lush aromatics of black plum, Mission fig, smoked savory meats and sun-baked earth along with classic characteristics of cassis, cedar and tobacco. Ultra-rich and concentrated, the wine has a solid core of delicious flavors of black fruit including blackberry, blueberry, raspberry and cherry. Ripe tannins on the palate feature prominently in this powerhouse of a Cabernet Sauvignon which has a blockbuster level of extract, density and great depth. A wonderfully complex, full-bodied and well-structured Cabernet Sauvignon with bold tannins and a wealth of ripe black fruit flavors that persist throughout the long finish.

WINEMAKING

Upon arrival at the winery, our 2007 Cabernet Sauvignon grapes were sorted by hand. We selected only perfect, unblemished fruit which then received a light maceration followed by a long cold soak prior to fermentation in order to extract as much color and flavor from the grapes. Only 'native' yeasts were allowed for the fermentation, and the juice and skins received a combination of pumpover treatments while in tank. Once fermentation had completed, the wine was aged in small, sixty-gallon barrels for 20 months. Throughout the winemaking, our Howell Mountain Cabernet Sauvignon was handled as little as possible in order to allow it to continue to deepen in richness and complexity. The wine was bottled unfiltered and unfiltered following age-old, time-proven winemaking tradition.

VINEYARDS

The grapes for this special wine are grown in a small mountain vineyard with a southwestern orientation at a high elevation, very close to the ridgeline of Howell Mountain. The red, rocky volcanic soils provide the perfect environment for growing exquisite "big", mountain Cabernet Sauvignon. Our Howell Mountain vineyard has the perfect combination of soils, depth and exposure which provide a great diversity and allows us to produce a Cabernet Sauvignon which is truly representative of the Howell Mountain Appellation.

VINTAGE

The 2007 growing season in northern California appeared to be trending toward a warm one, until the dog days of August mellowed into a mild, dry fall. The overall growth cycle was ideal because our grapes developed quite evenly followed by gradual ripening. By assiduous management of the crop level and vine growth we were able to guide this vintage's Cabernet Sauvignon to optimum ripeness, showcasing complex and forward aromas and flavors. The result is a wine which is a brilliantly true expression of the variety, featuring clean, pure flavors, ample structure and body, balancing natural acidity and classic Bordelaise character.

CELLARING RECOMMENDATIONS

This wine has all the stuffing to be quite age-worthy. While enticing now, it will continue to benefit from bottle aging for the next 20 years. In the meantime, decant for about an hour before consuming.

Elizabeth Spencer

POST OFFICE BOX 608
RUTHERFORD, CALIFORNIA 94573
TEL: 707-963-4762 | FAX: 707-963-1822
WWW.ELIZABETHSPENCERWINES.COM