

CABERNET SAUVIGNON Howell Mountain Napa Valley

2018

THE WINE

Always late to bloom and ripen, Howell Mountain develops an intensity and concentration of fruit unlike its other Napa counterparts. Deep, chewy tannins and savory tertiary notes, with a rich midpalate.

SOURCING

Candlestick Ridge Vineyard

VINEYARD NOTES

Situated at 1400 feet, planted to a combination of decomposed volcanic ash and red clay. While it receives twice as much rain as the valley floor, the soil remains dry to its porous composition.

VARIETAL COMPOSITION

100% Cabernet Sauvignon

VINTAGE NOTES

From start to finish, 2018 was a very steady season, offering weather that was reminiscent of years prior to drought. Higher than average yields and excellent quality brought about a fruitful harvest beginning in late August.

WINEMAKING NOTES

Fermented in small 4-6 ton open top fermenters, with thrice daily pump overs for cap management. Upon finishing fermentation the wine is allowed to rest on its skins for up to a month. Aged in 55% new French oak for 18 months.

TASTING NOTES

Fresh, wild blue and black fruit with ripe Bing cherry, and subtle elderflower. Deep, rustic touches of olive tapenade, with layers of boysenberry and wet earth. Supple, velvety tannins and touches of clove and graphite on the finish.

RELEASE DATE

May 2021

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CASERNET SAUY GNON HOWEL SHUNDARD IN FRET

BRIX AT HARVEST: 25.1° pH: 3.75 TOTAL ACIDITY: 5.6 g/L ALCOHOL: 14.5%