Michael-Scott 2022 Cabernet Sauvignon, Napa Valley
Howell Mountain

Limited Release

Towering above the fog line at 1,800 to 2,400 feet in the rugged Vaca Mountain Range, north east of St. Helena, the Howell Mountain appellation can produce wines that are naturally rich, intensely flavored, with wild rustic charm. Daytime temperatures are 10 degrees cooler than on the valley floor, and 10 degrees warmer at night. This allows the grape clusters to ripen slowly, resulting in small berries with thicker skins, which produce wines with high acidity and extremely concentrated mountain fruit flavors. This new Michael-Scott 2022 Cabernet Sauvignon crafted with these high-quality grapes from Howell Mountain represents everything a great hillside Cabernet from Napa Valley should be: rich, bold, powerful and dynamic.

On the nose, the opening scents of ripe blue fruits and wild berries are interlaced with expressive hints of crushed violets, fresh mountain herbs, sarsaparilla, savory spices, pipe tobacco and cedar. Naturally rich, energetic, and assertive at first; then more graceful and complex as it opens up. To begin this process, the deep, rich and powerful flavors of dark cherry, blueberry, boysenberry, ripe blackberry and cassis, which dominate the first few sips, begin to soften and harmonize with the emerging hints of wild mint, dark chocolate nibs, green peppercorn, clove, mineral, and roasted walnuts, adding depth and length to the finish. Overall, this wine is powerfully-built; pulsing with vibrant acidity; and rounded out with a brilliant balance of a smooth texture, firm structure, and emerging flavors, which are pleasurable now, as well as offering a glimpse of complexity that will come with age. Pure mountain fruit at its finest!

Food Pairing: Blue cheeses, Peking Duck, Beef Stroganoff, Osso Buco, grilled Rib-Eye, Rack of Lamb, Molten Chocolate Lava Cake, Cigars by the firepit.

SawyerSomm Rating: **96 Points**