



2007

ZINFANDEL

HOWELL MOUNTAIN · NAPA VALLEY

Harvest Dates: 9/7 and 10/9
Grape Source: Black-Sears Vineyard, Chavez-Leeds Vineyard
Blend: 88% Zinfandel, 12% Petite Sirah
Harvest Brix: 27.4° and 25.2°
Maceration: 15 day native yeast fermentation
Aging: 10 ½ months in American Oak (25% new)
pH: 4.07
TA: 0.53 g/100ml
Alcohol: 14.4%
Production: 832 cases (12 pack – 750mL)
Release Date: April 2010

Tasting Notes:

The 2007 Howell Mountain Zinfandel is dark ruby colored, with aromas of white pepper, blackberries, and cedar along with hints of bay, madrone and wild brush; true to the Howell Mountain terroir. The palate is elegant and restrained. Wild plums and blackberries mingle with cola and sassafras. This wine is seamless with great fruit purity, soft tannins and a complexity that draws you in for another taste.

This Howell Mountain Zinfandel is a very complex wine, with round tannins and beautiful balance. It really would benefit from aging, but if drinking today, as always we recommend decanting. Pair with lamb, cassoulet or peppered steak. The wine will age beautifully for the next 7 – 10 years.