



**2006**  
**Howell Mountain Zinfandel**  
**Napa Valley**

Harvest Dates: 9/25 and 10/14  
Grape Source: Black-Sears Vineyard, Chavez-Leeds Vineyard  
Blend: 96% Zinfandel, 4% Petite Sirah  
Harvest Brix: 26.1° and 25.1°  
Maceration: 13-15 days non-inoculated  
Aging: 10 ½ months in American Oak (20% new)  
pH: 3.97  
TA: 0.56 g/100ml  
Alcohol: 14.9%  
Production: 563 cases (12 pack – 750ml)  
Release Date: December 2008

Tasting Notes:

The 2006 Howell Mountain Zinfandel is dark ruby colored, with intriguing aromas of dried sage, white pepper, black fruits and wild brush; scents we find so true to the terroir of Howell Mountain. On the palate, deep flavors of plums, raspberry, persimmon, cola, earth and hints of cream and spice lead to a seamless mouthfeel and long, pleasing finish. This wine is lavishly textured with great fruit purity, soft tannins and a complexity that is so distinctive to this appellation.

Pair with lamb, cassoulet or peppered steak.

Drinking beautifully now, but if you can manage to put some aside, it will age nicely for the next 7 – 10 years.