



2004
Howell Mountain Zinfandel
Napa Valley

Harvest Dates: 10/1, 9/6, 9/4
Grape Source: Black-Sears, Wood
Blend: 87% Zinfandel, 13% Petite Sirah
Harvest Brix: 24.5 -25.4
Maceration: 13-15 days non-inoculated
Aging: 10 ½ months in American Oak (20% new)
pH: 3.94
TA: 0.58 g/100ml
Alcohol: 15.2%
Production: 1,188 cases, 750 ml
Release Date: March 2006

Tasting Notes:

The 2004 Howell Mountain Zinfandel is dark ruby colored, with deep aromas of black fruits, wet forest floor and mushrooms. It is full on the palate with flavors of wild plums, blackberries, black cherries, white pepper and an intriguing spicy earthiness. This is truly a great example of Howell mountain terroir.

Pair with lamb, cassoulet or peppered steak and sit down and contemplate life.

This Howell Mountain Zinfandel is a very complex wine, with firm tannins and well-integrated acidity. It really would benefit from aging, but if drinking today, as always we recommend decanting. The wine will age beautifully for the next 7 – 10 years.