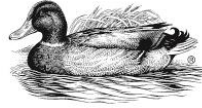


DUCKHORN[®]

VINEYARDS



2014 Howell Mountain Napa Valley Cabernet Sauvignon

Duckhorn Vineyards has sourced grapes from this distinctive region for more than a quarter century and has crafted a Howell Mountain bottling since 1989. Recognized as one of the Napa Valley's most acclaimed winegrowing regions, grapes from Howell Mountain are famous for producing age-worthy Cabernet Sauvignons with rich, deep color and excellent structure. To encourage further complexity, we bottle-age this mountain-grown wine one year longer than our other wines prior to release.

In The Vineyards

Here in Napa Valley, the 2014 growing season delivered our third exceptional vintage in a row, yielding wines with ideal concentration, elegant tannins and lovely varietal flavors. Though the 2013/2014 winter was one of the driest on record, heavy rains in February and March provided the vines much-needed moisture at just the right time. A warm spring triggered an early budbreak, and perfect weather throughout the summer allowed the grapes to achieve ideal ripeness with pure, focused flavors and resolved tannins. Harvest began on August 5th and ended on October 15th, and though it was quite compact, we were able to pick all of our grapes based solely on flavor, resulting in another fantastic vintage.

Comments from the Winemaker

A beautiful expression of mountain-grown Cabernet Sauvignon, this wine displays alluring aromas of wild blackberry, boysenberry and raspberry, as well as hints of holiday baking spices and cocoa powder. Bold and full-bodied on the palate, with firm, fine-grained tannins, this impeccably structured wine offers lush, flowing flavors of black cherry and cassis that carry through to a long, jammy finish.

Varietal Content

85% Cabernet Sauvignon, 14% Merlot, 1% Petit Verdot

Harvest information

Appellation: Howell Mountain, Napa Valley
Harvest Dates: September 5 – October 3
Average Sugar at Harvest: 26.9° Brix

Cooperage

100% French Oak
95% New, 5% Neutral for 18 Months
100% Neutral for 6 Months

Production and Technical Data

Alcohol: 14.5%
0.64 g/100 ml titratable acidity
10-12 days fermentation at 82°F
pH: 3.89

