

# WATERMARK

## Howell Mountain Cabernet Sauvignon 2006



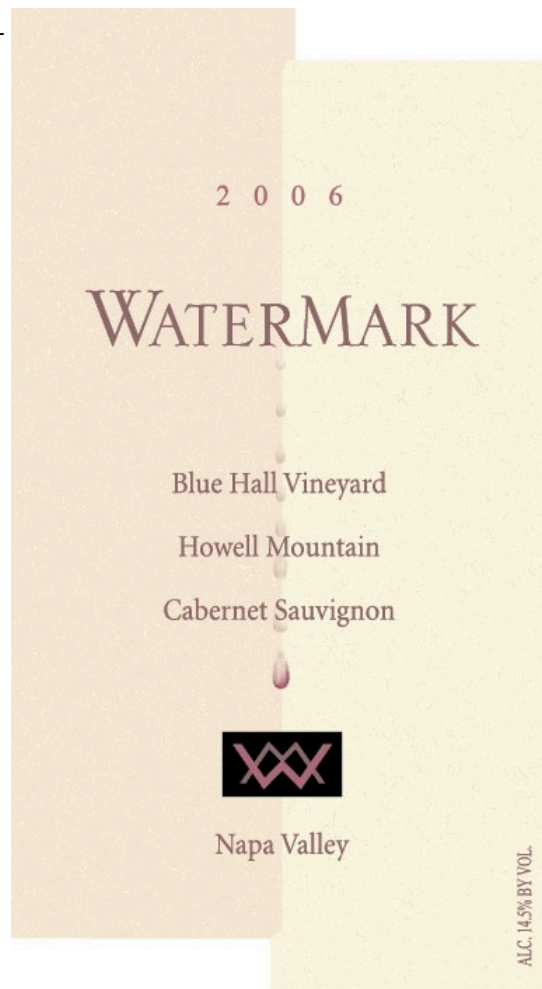
CALISTOGA • NAPA VALLEY

### Howell Mountain Cabernet Sauvignon Blue Hall Vineyard Napa Valley

The grapes from the 2006 vintage are sourced from the Howell Mountain Appellation from Blue Hall Vineyard. The wines are deep and luscious with a dark ruby color and strong aromas. The 2006 vintage is 100% cabernet sauvignon. This wine exhibits characteristics of cherry berry fruit complimented by vanilla and smoky oak tones.

#### WINEMAKING

Our winemaker, **Phil Steinschriber**, who is also the winemaker at Diamond Creek Vineyards monitors the vineyards from which these grapes are sourced to pick at the peak of ripeness, knowing that making great wine begins in the vineyard. Phil determines the picking dates by taste and uses equipment to validate his determination. The wines are cold soaked for 4 days at 55 degrees and then warmed quickly to extract the color without extracting tannin. The juice is inoculated with yeast and allowed to ferment to almost dryness. The must is pressed sweet to avoid excessive tannin. Aged in small French barrels (100% new) for about 22 months, the wine is then bottled and allowed to condition.



#### TASTING NOTES

This cabernet sauvignon has aromas cherries and berries; with notes of cassis, mocha, and vanilla and sweet smoke. Tobacco and cedar come through with a hints of violet and cherry. The entry is bright with juicy fruit flavors, cherry smoke character comes through with a feminine quality and continues to please the palate as the toasty oak comes through. This wine is great now but can be laid down for the next 10 years.

<b>Appellation:</b>	Howell Mountain, Napa Valley
<b>Ageing:</b>	22 months in French Oak barrels (100% new)
<b>Bottling:</b>	August 2008
<b>Varietals:</b>	100% Cabernet Sauvignon
<b>Alcohol:</b>	14.5%
<b>Release Date:</b>	September 2007
<b>Cases Produced:</b>	185