



2012 HOWELL MOUNTAIN ZINFANDEL

ABOUT THIS WINE Sourced from the neighboring Black Sears Vineyard, this Zinfandel has earned a reputation for impressive purity, structure and elegance, combining the power of mountain Zinfandel fruit with winemaking finesse in the cellar. The wine's signature Howell Mountain pedigree is evident, with deep blackberry, white pepper and a refreshing minerality at the forefront.

VINEYARD Topping out at 2400 feet, the Black Sears Estate — located about 150 feet up the road from our winery — is the highest vineyard on Howell Mountain. For 25 years, it has produced highly coveted Zinfandel grapes. Both biodynamic and organic, the vineyard is dry farmed, and the vines head pruned in the old world style with no trellising. This technique is perfect for growing Zinfandel grapes, which thrive in the mountain's well-drained, rocky volcanic soils and moderate climate.

VINTAGE After several challenging vintages in a row, 2012 marked a nearly ideal growing season in the Napa Valley. The fruit developed slowly over a very mild summer lacking in heat spikes. Harvest occurred in mid October with fully ripened tannins and terrific color without excessive sugars. Unlike many vineyards in Napa Valley, the crop was of normal size due to our rocky soils and farming practice. Without doubt, 2012 was a hallmark vintage from this vineyard.

SEEK OUT ... if the terms "vieilles vignes", "dry farmed", "biodynamic", "single vineyard", "low yield", "mountain grown", "unfiltered" and "unfined" make you thirsty.

AVOID ... if the Zinfandels that you enjoy on a regular basis are also available packaged as blackberry jam.

Blend: 80% Zinfandel, 15% Petit Sirah,
5% Cabernet Sauvignon
Cases Produced: 383
Harvest dates: Oct 19 - Oct 29, 2012
Average sugar: 24° Brix
TA: 5.4g/L | pH: 3.72

Alcohol: 14%
Barrel Aging: 18 months; 40% new Chateau-style French oak & 10% new American oak. Unfiltered and unfined.
Bottling Date: June 2, 2014
Price: CA SRP \$50.00

