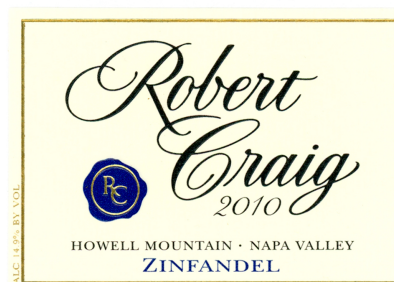


2010
Zinfandel
Howell Mountain

Blend: 85% Zinfandel,
15% Petit Sirah

Production: Only 340 cases



WINEMAKER NOTES

Our Zinfandel from neighboring Black Sears Vineyard has gained a reputation for its impressive purity, structure and elegance, combining the power of mountain fruit with winemaking finesse. Deep blackberries, white pepper and a refreshing minerality are at the forefront, signaling the wine's signature Howell Mountain pedigree.

VINEYARD
CHARACTERISTICS

Topping out at 2400 feet, the Black Sears Estate just up the road from our winery is the highest vineyard on Howell Mountain and for over 25 years it has produced Zinfandel grapes of great renown. The vineyard is dry-farmed and the vines are head-pruned in the old-world style with no trellising. This viticultural technique is ideally suited to growing Zinfandel grapes, which thrive in the mountain's well-drained, rocky volcanic soils and moderate climate.

TASTING NOTES

Aroma: Heady aromas of wild black fruit, white pepper and warm spices. **Flavors:** Nicely integrated flavors highlighted by mouth-filling blackberry and boysenberry, underlain with ground white pepper, berry preserves and a touch of vanilla. **Finish:** Silky-smooth tannins provide the underpinning for more concentrated berry flavors, with extra depth and complexity contributed by old-vine minerality. **General:** Howell Mountain Zinfandel at its best, offering great food pairing options such as babyback ribs, sausage/pepper Bolognese, braised lamb shanks and artisanal cheeses. Decanting recommended.

WINE INFORMATION

Harvest date: October 8-14

Average sugar: 25.5° Brix

TA: .69

pH: 3.76

Alcohol: 14.9%

Barrel Aging: 18 months in Chateau-style French oak barrels (10% American Oak); 50% new

Bottling Date: May 2012

Price: California suggested retail price is \$50.00 per bottle.

Release date: October 2012