

Howell Mountain Cabernet Sauvignon - Gamba



DESCRIPTION:

Part three of three in our experimental Barrel Series from Howell Mountain is the most opulent in the series with aromas ranging from deep floral notes to baking spices and sweet tobacco. An elegant and velvety structure showcases the Cabernet grape in its true form with dark rich fruit, supple tannins, and a long finish of vanilla and oak spice.

At an elevation of 1,400 feet above sea level, Howell Mountain sits high above Napa Valley and is one of the most heralded Cabernet Sauvignon growing regions in the world. The Gamba barrels used are hand sourced from the Allier Forest in France before being traditionally made and fire bent outside of Torino, Italy. The medium plus toasting process allows for softer tannins, while adding chocolate, butterscotch, coconut and vanilla components, softening its structure and creating an incredibly elegant wine.

PRODUCTION METHOD:

Hand-picked grapes are destemmed, crushed, and then undergo a cold soak to aid in color extraction. After 3-5 days of cold soak, the crushed grapes are warmed and yeast is added. After 10-14 days of primary fermentation, malo-lactic yeast is added and the wine is pressed off the skins and allowed to settle. The wine is then aged in French Gamba oak barrels.

PAIRINGS:

Mature cheddar and gouda cheeses, marinated steaks.

INSPIRATION:

Sometimes the wine gods give you an opportunity that allows you to do what you love the most. In the fall of 2018, we received a call that would give us a chance of a lifetime for a Wisconsin winery to prove we can produce a Cabernet like the big boys of Napa. We wanted to share with you an opportunity to try the wine aged in three different barrels and teach you what a barrel does for wine and give you an opportunity to try wines from this well-noted AVA at a price that is unheard of compared to other Howell Mountain Cabernets of this complexity.

Serving Temperature: 64°F

Cellar Life: 10+ years

Appellation: Howell Mountain

Residual Sweetness: 0.0%

Alc. By Volume: 14.9%

Product UPC: 72828400219



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OUR MISSION:

To create an innovative and diverse wine experience.

