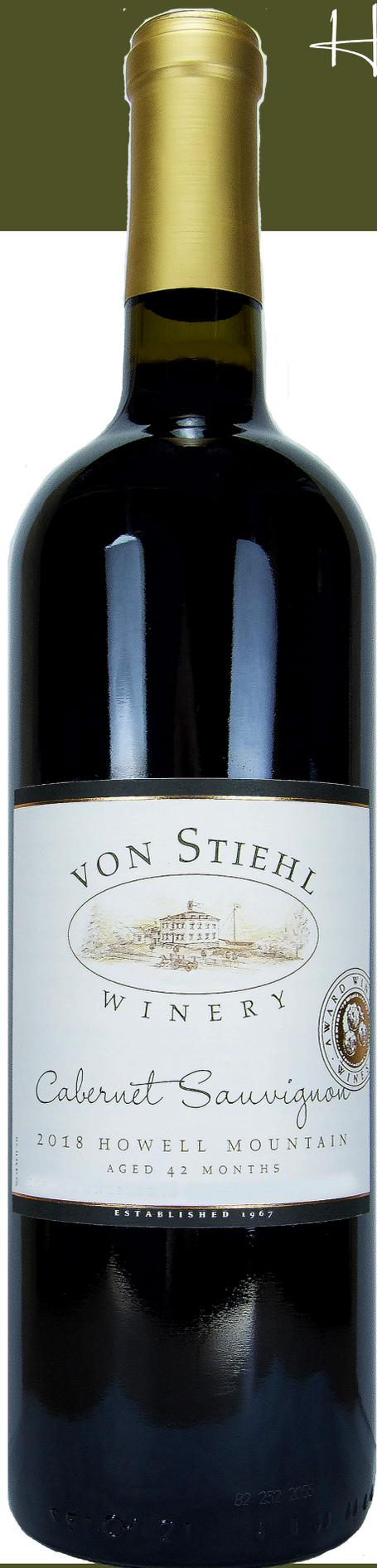


# Howell Mountain Cabernet Sauvignon - Radoux



## DESCRIPTION:

Part one of three in our experimental Barrel Series from Howell Mountain, this big and bold red starts with ripe aromas of red fruit and spice that bring out more earthy notes on the tongue with subtle hints of vanilla. Dry, with gripping tannins, it finishes well rounded and structured with cherry and intense wood 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 Radoux Revelation barrels produce more harmony and softness to this well-structured wine, while respecting the natural flavors of the fruit, and deliver a deep oak-aged experience. The moderate toast delivers a creamy vanilla soft aroma, while adding volume and weight on the tongue.

## 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 Radoux Revelation 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: 72828400220



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## OUR MISSION:

To create an innovative and diverse wine experience.

