

Howell Mountain Cabernet Sauvignon - Tonnellerie



DESCRIPTION:

Part two of three in our experimental Barrel Series from Howell Mountain is the perfect bridge between oak and elegance. Aromatic notes of tobacco and baking spices give way to dark fruit, amaretto and vanilla bean on the palate. The long finish is full of medium tannins, cherry, and a slight hint of minerality.

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 Tonnellerie Ô barrel staves are sourced from the Futaie forests in France, and are carefully cultivated to accentuate more viscosity on the palate, while enhancing the natural dark fruit flavors present in the grape. The medium plus toast creates elegance in the wine with a supple roundness and mouthfeel.

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 Tonnellerie Ô 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

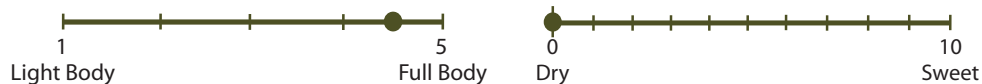
Residual Sweetness: 0.0%

Alc. By Volume: 14.9%

Product UPC: 72828400221



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OUR MISSION:

To create an innovative and diverse wine experience.

