



STRESSED VINES

MAKE BETTER WINE

2018 Howell Mountain Cabernet Sauvignon

It is said that "stressed vines make the best wines", because the harder the vine works to produce fruit, the more vibrant the flavor, the more balanced the acid and the smoother the tannins will be. Our wines are made from grapes sourced from single vineyards that produce grapes that are not only "stressed" but are also known as some of the best vineyards in the region.

Stressed Vines' 2018 Howell Mountain Cabernet Sauvignon is sourced from a single vineyard on Howell Mountain, overlooking Napa Valley. The wine has a wonderful dark inky purple color with notes of licorice, black currant and blackberry fruits as well as the signature elements of spices, graphite and leather. On the palate the wine shows a nuanced richness with the perfect balance of tannins and just the right hint of oak.

Production

The single vineyard grapes are carefully hand sorted prior to destemming then gravity fed into small closed macro-bins where the fruit is then cold-soaked for 4 days to gently extract the flavors, color and tannins. The fruit is pressed off following a 10 day fermentation and 5 day extended maceration. The "free run" juice and pressed off juice is then placed in a combination of new and once used French oak barrels for 22 months before being bottled and rested 6 additional months.

Technical Data

HARVEST DATE
10/23/2018
VINEYARD/AVA
Howell Mountain
CLONES
337 and 15
PRODUCTION
160 Cases
ALC
14.5%

AGING
20 Months French Oak (60% new)
Filtered
BOTTLING DATE
8/3/2020
RETAIL PRICE
\$95