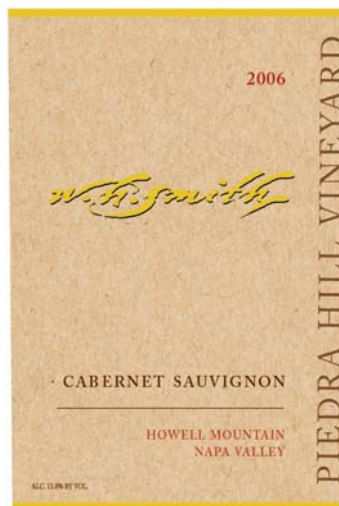




2006 Piedra Hill Vineyard - *Bronze Label* Howell Mountain Cabernet Sauvignon



The Vineyard:

The Piedra Hill Vineyard is becoming synonymous with award winning Cabernet-based wines from Howell Mountain. Bill and Joan Smith own, farm, and make wine from this stunning six acre vineyard. The vineyard is dominated by Cabernet Sauvignon, primarily clones #337, #191, #341, #338, and BV 4, and the other four Bordeaux varieties: Merlot, Petit Verdot, Malbec and Cabernet Franc.

Piedra Hill Vineyard sits above the fog line, so average temperatures are five to ten degrees cooler than on the valley floor. This creates higher natural acidity in the grapes and leads to even ripening of the fruit. The hallmarks of the Piedra Hill wines continue to be intensity of fruit and tremendous balance.

The Winemaking:

The focus of Piedra Hill Cabernet is on fruit, richness and perfectly integrated tannins. The magic is in the removal of seed tannin. Grape seeds are removed at every step along the way – during the long, cold soak (6-8 days at 40°) and during fermentation via a process called ‘rack and return’ or *delestage*. The result of this process is a gorgeous, fruit-driven wine, wonderful to drink in its youth yet quite age-worthy.

The Wine:

The 2006 vintage presented us with a late but cool harvest which resulted in an abundance of depth and flavor for both of our single-vineyard Cabernet’s. *Bronze Label* is our ‘drink now’ Cabernet – made in a fruit-driven style wrapped in toasty, supple tannins. The nose is chocolate and dark fruit and a little bit of earth. You will be greeted by sweet, dark blueberries and a hint of chocolate on the palate. A classic Cabernet Sauvignon from Howell Mountain.

Food Pairing:

This is a Cabernet that will enhance even burgers on the grill or filet mignon in a mustard sauce. Don’t forget to finish the meal off with something chocolate – maybe a warm chocolate truffle cake?

Press from the 2005 Vintage:

Best Buy, Highly Recommended–*Wine & Spirits*, April 2008

Technical Information:

Appellation:	Howell Mountain, Napa Valley
Aging	Once-used French oak; Boutes, Radoux, Taransaud, Ermitage and Treuil
Alcohol:	14.4%
Bottled:	June 30, 2008
Production:	273 cases of 12/750ml for current distribution
Release Date:	September 1, 2008