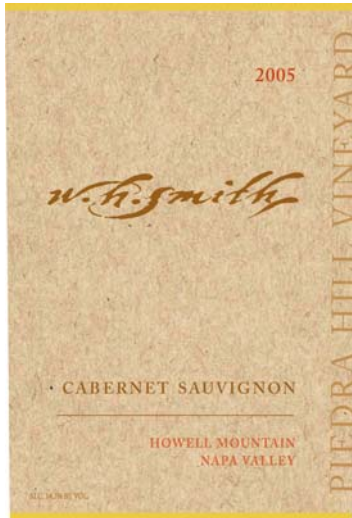




2005 Piedra Hill Vineyard - 'Bronze Label' Howell Mountain Cabernet Sauvignon



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 temperatures are, on average, 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 Vineyard 'Bronze Label' Cabernet Sauvignon 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 age-worthy, thanks to the well integrated grape skin and barrel oak tannin.

The Wine:

The first thing you will notice is the classic Cabernet color of crimson. You're greeted by hints of cedar and cassis on the nose followed by rambling blackberry flavors. The finish shows firm but not objectionable tannins with excellent structure.

Food Matches:

Believe it or not, the fruit driven style of this wine allows it to match with certain fish dishes – like an intense seafood stew like Cioppino or Cajun blackened snapper. A match with a more traditional dish of veal chops with herbs and a side of crusty fries will never disappoint you.

Press from the 2004 Vintage:

90 Points – The Wine Enthusiast – May 2007

Technical Information:

Appellation:	Howell Mountain, Napa Valley
Aging:	18 months in new French Oak Combination of Boutes, Radoux, Taransaud, Ermitage and Treuil
Alcohol:	14.2%
Harvest Dates:	October 12 – November 1, 2005
Bottled:	July 12, 2007
Production:	605 cases of 12/750ml for wholesale distribution
Release Date:	September 1, 2007