



Michael James

2014 Beatty Ranch Howell Mountain Cabernet Sauvignon

2014 Vintage Summary

What a streak. The 2014 vintage is the third straight exceptional vintage for Napa Valley and Howell Mountain. Budbreak arrived around the first of April which began a year of steady, consistent weather without heat spikes. The warm days and cool nights allowed the fruit to ripen steadily while preserving a balance of sweetness and acidity. The ideal spring conditions made for optimal fruit set and the consistent temperatures made for another ideal growing season. This vintage will be remembered for one event before harvest — the magnitude 6.0 South Napa Earthquake on August 24th, which caused a bit of damage in the area.

Winemaking

Hand picked with careful sorting before a 4 day cold soak to hold the temperature at 55 degrees. The whole berries were then allowed to come up to room temperature and begin fermentation with the indigenous yeasts. The fermenting must was punched down one to three times each day with a peak fermentation temperature of 91° Fahrenheit. The free run juice was barreled down separately from the press wine. Malolactic fermentation took place naturally and was finished by the following April. The wine was racked twice, including for bottling.

Vineyard

Ranging between 1720 to 1800 ft elevation, the 32 acre Beatty Ranch sits above the fog and at the heart of the Howell Mountain appellation. In fact, the Howell Mountain appellation came to be with Mr. Beatty, Randy Dunn, Bill Smith, and Bob Lamborn pouring over geologic and topographic maps of the area spread on Mr. Beatty's dining room table. This vineyard has a long history as the old zinfandel blocks were planted over 100 years ago, dating back to before Prohibition. The cabernet sauvignon block we source from were planted over 40 years ago making these some of the oldest on Howell Mountain.

Winemakers Notes

Aromas of dark berries and red cherry, mixed with an array of spices and pencil lead coupled with a deft touch of barrel oak. A well rounded finish with supple tannins. The finish is long with secondary aromas of coffee and baking spices typical of past vintages

Vintage	2014	Harvest Date	October 3, 2014
Vineyard	Beatty Ranch	Appellation	Howell Mountain
Alcohol	14.6%	Production	Under 200 cases
TA	0.47 g/100mL	pH	3.8
Varietals	87% Cabernet Sauvignon 10% Cabernet Franc 3% Petit Verdot	Cooperage	100% French oak barrels from Taransaud, Sylvain, and Darnajou, 50% of which were new.