

La Jota Vineyard Co.

HOWELL MOUNTAIN



2001

Cabernet Sauvignon 20TH ANNIVERSARY RELEASE

Appellation:	NAPA VALLEY, HOWELL MOUNTAIN
Percentage Grape Varietals:	100% CABERNET SAUVIGNON
Vineyard Information:	100% ESTATE GROWN, PRODUCED AND BOTTLED
Harvest Date(s):	OCTOBER 4TH & OCTOBER 5TH, 2001
Type of Fermentation:	100% STAINLESS STEEL TANK FERMENTATION W/3X'S DAILY PUMPOVERS
Length of Extended Maceration:	34 DAYS
Barrel Regime:	100% FRENCH OAK, 60 GALLON BARRELS, AGED FOR 20 MONTHS (70% NEW)
Percent Alcohol:	14.9% BY VOLUME
Acid Level:	0.570 G/100 MLS PH LEVEL: 3.61
Cases Produced:	1,396 – 750 ML/12 BOTTLE CASES, 59 – 1.5 L/6 BOTTLE CASES, 55 – 3.0 L BOTTLES, 30 – 6.0 L BOTTLES
Bottling Date:	JULY 2003

WINEMAKER'S COMMENTS: We have so much to celebrate with our 20th Anniversary Release, we took the opportunity to give our label a new look. The celebration continues in the glass – the nose is stunning, laden with raspberry jam, toasted hazelnut and gobs of vanilla. The Howell Mountain muscle has not so much been tamed as it has been integrated, achieving a balance between power and finesse. Ripe, round and rich in the mouth, the dense berry flavors finish with velvety tannins. Save a bottle for a celebration of your own, this wine's evolution in the bottle is always fascinating (and rewarding!)

HISTORY: Made world-famous by W.S. Keyes who set out his original vineyards in 1880, the Howell Mountain region has been the source of exceptionally bold, full-bodied, and long-aging wines. The distinctive character of the fruit, primarily Cabernet Sauvignon and Merlot, is enhanced by dry herb and mineral notes. In 1983 Howell Mountain became Napa Valley's first American Viticultural Area – AVA.

The Howell Mountain AVA, whose boundaries are defined by the 1,400 foot elevation contour line, owes its distinctive climate to the fact that it lies above the fog that frequently covers the valley floor. Evening temperatures are warmer than the valley while the altitude keeps daytime temperatures cooler. Howell Mountain itself is a volcanic knob, so most soils are decomposed tufa (volcanic ash) with some iron-laden red clay as well. The soils are generally shallow and short of nutrients, causing just enough stress to produce *intense* flavors in the wines.

La Jota Vineyard Co. was founded in 1898 when San Francisco newspaperman, Frederick Hess, built a stone winery from the local volcanic rock. It was named after Rancho La Jota, the Spanish land grant on which it is built. Hess and W.S. Keyes won gold and bronze medals for their wines at the Paris Exposition of 1900. Today, the winery carries on the 100-year tradition of crafting wines that are driven by the unique attributes of Howell Mountain.



ANNIVERSARY RELEASE