

La Jota Vineyard Co.

HOWELL MOUNTAIN



2001

Cabernet Sauvignon

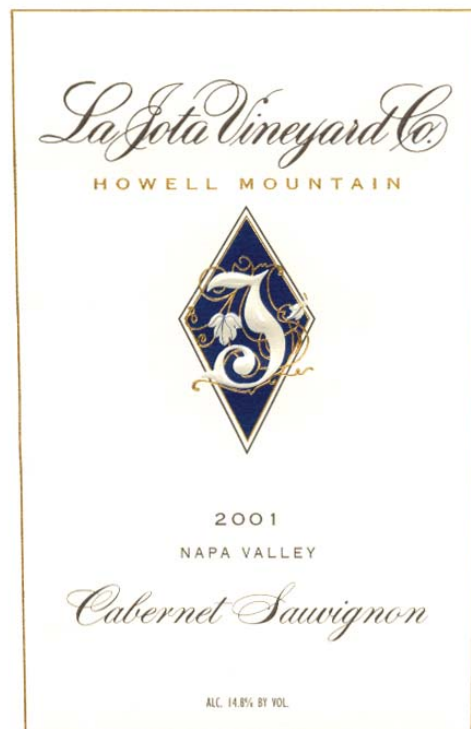
Appellation:	NAPA VALLEY, HOWELL MOUNTAIN
Percentage Grape Varietals:	79% CABERNET SAUVIGNON, 21% MERLOT
Vineyard Information:	100% HOWELL MOUNTAIN (52% ESTATE GROWN)
Harvest Date(s):	SEPTEMBER 17TH THROUGH OCTOBER 8TH, 2001
Type of Fermentation:	100% STAINLESS STEEL TANK FERMENTATION W/2X'S DAILY PUMPOVERS
Length of Extended Maceration:	21 DAYS
Barrel Regime:	100% FRENCH OAK, 60 GALLON BARRELS, AGED FOR 20 MONTHS (36% NEW)
Percent Alcohol:	14.8% BY VOLUME
Acid Level:	0.585 G/100 MLS PH LEVEL: 3.56
Cases Produced:	3,136 – 750 ML/12 BOTTLE CASES
Bottling Date:	JULY 2003

WINEMAKER'S COMMENTS: Classic Cabernet in every sense of the word! Cassis, black cherry, tobacco briar and toasty, vanilla oak are only the beginning. Jammy fruit flirts with bitter chocolate, and the whole is complemented by a violet-scented bouquet. After ten years of production, this Cabernet has hit its stride and each vintage claims its own set of admirers. Classic Howell Mountain!

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.



HOWELL MOUNTAIN SELECTION