

# La Jota Vineyard Co.

ESTATE



2003

NAPA VALLEY - HOWELL MOUNTAIN

## Cabernet Franc

Appellation:	<b>NAPA VALLEY, HOWELL MOUNTAIN</b>
Percentage Grape Varietals:	<b>78.5% CABERNET FRANC, 21.5% CABERNET SAUVIGNON</b>
Vineyard Information:	<b>100% ESTATE GROWN, PRODUCED AND BOTTLED</b>
Harvest Date(s):	<b>SEPTEMBER 27 THROUGH OCTOBER 29, 2003</b>
Type of Fermentation:	<b>100% STAINLESS STEEL TANK FERMENTATION WITH THREE PUMP-OVERS PER DAY</b>
Length of Extended Maceration:	<b>15 DAYS</b>
Barrel Regime:	<b>100% FRENCH OAK, 60 GALLON BARRELS, AGED FOR 20 MONTHS (60% NEW)</b>
Percent Alcohol:	<b>14.2% BY VOLUME</b>
Acid Level:	<b>0.48 G/100 MLS</b> pH Level: <b>3.51</b>
Cases Produced:	<b>218 - 750ML/12 BOTTLE CASES</b>
Bottling Date:	<b>JULY 2005</b>

**WINEMAKER'S COMMENTS:** This wine straddles the red-fruited, bright leafiness of Cabernet Franc from the Loire Valley and the spice laden, supple texture of Bordeaux's Cabernet Franc bottlings with a personality entirely its own. Rose petal, cinnamon, raspberry liqueur and mocha aromas jump from the glass while the palate mirrors the nose with a purity of fruit expression that includes pomegranate, sweet red cherry and mirabelle plum. The texture is at once silky and framed with graceful tannins, finishing with a complex gravel character indicative of the 27-year old Winery Vineyard from which it's grown.

**HISTORY:** La Jota Vineyard Co. was founded in 1890's 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.

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.

