

# La Jota Vineyard Co.

HOWELL MOUNTAIN



2003

NAPA VALLEY

## Cabernet Sauvignon

Appellation:	<b>NAPA VALLEY, HOWELL MOUNTAIN</b>
Percentage Grape Varietals:	<b>86.5% CABERNET SAUVIGNON, 13.5% MERLOT</b>
Vineyard Information:	<b>100% HOWELL MOUNTAIN (52% ESTATE GROWN)</b>
Harvest Date(s):	<b>SEPTEMBER 23 THROUGH OCTOBER 28, 2003</b>
Type of Fermentation:	<b>100% STAINLESS STEEL TANK FERMENTATION WITH TWO PUMP-OVERS PER DAY</b>
Length of Extended Maceration:	<b>28 DAYS</b>
Barrel Regime:	<b>100% FRENCH OAK, 60 GALLON BARRELS, AGED FOR 20 MONTHS (40% NEW)</b>
Percent Alcohol:	<b>14.9% BY VOLUME</b>
Acid Level:	<b>0.50 G/100 MLS</b> pH Level: <b>3.68</b>
Cases Produced:	<b>2985 – 750ML/12 BOTTLE CASES</b>
Bottling Date:	<b>JULY 2005</b>

**WINEMAKER'S COMMENTS:** Initially, cherry cola, dark berry and vanilla bean aromas flood from the glass; then back notes of rosemary and mineral emerge as vivid reminders of the vineyard site. The palate exhibits a ripe cherry, pomegranate and fresh herb/earth character, carried through a long finish by the wine's velvety tannins.

**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.

