



2006 HOWELL MOUNTAIN
CABERNET FRANC
NAPA VALLEY

HISTORY

Built of stone in the late 1800's, the La Jota winery tells the story of Napa Valley's winemaking history. Here, Frederick Hess, a Swiss immigrant, founded the La Jota Vineyard Co. With vines planted in the 1890s, he made wines that won medals in the Paris Exposition of 1900 and brought fame to Howell Mountain. The winery's name comes from its location on the 1844 Mexican land grant, Rancho La Jota. The four estate wines capture the intense fruit and mineral complexity of La Jota's unique, cool-climate vineyard site.

VINEYARD

This 100% Cabernet Franc wine comes from an exceptional little vineyard planted in 1976 next to our century-old stone winery on Howell Mountain. Grafted onto resistant St. George rootstock, it escaped the ravages of phylloxera to become one of the oldest Cabernet Franc vineyards in Napa County. The old vines self-regulate so we don't need to thin crop, pull leaves or in any other way adjust the grape-to-canopy ratio. Year after year, the grapes are intensely flavored and beautifully balanced. Not many wineries produce Cabernet Franc and this wine definitely captures the essence of La Jota terroir.

WINEMAKING

We hand harvested the Cabernet Franc into small lug boxes to prevent crushing, and then carefully hand-sorted the grapes at our winery to ensure optimum quality. After destemming and light crushing, the must was cold-soaked for gentle color, flavor and tannin extraction. To bridle the "mountain tannins", Chris added small amounts of oxygen into the wine with three "splashing pump-overs" during the primary fermentation in stainless steel tanks and with five rackings during barrel aging. In-barrel malolactic fermentation rounded the acidity and softly integrated the vanillin character of the new oak barrels. The wine was bottled without fining or filtration to retain its full complexity.

WINEMAKER'S COMMENTS

"Sourced from our 30-year-old Cabernet Franc vineyard, this wine presents classic Cabernet Franc characteristics. The aromatics exude red cherry, tea, and a bit of toast and spice, and the texture and silky tannins on the palate combine beautiful high fruit tones, vanilla, and mulberry."

CHRISTOPHER CARPENTER, WINEMAKER

TECHNICAL NOTES

BLEND COMPOSITION	VINEYARD INFORMATION	HARVEST DATE	TYPE OF FERMENTATION	LENGTH OF MACERATION
100% Cabernet Franc	La Jota Estate Vineyard	October 31, 2006	Stainless Steel tanks with three pump-overs per day	18 to 20 days including cold soak
BARREL AGING	ALCOHOL BY VOLUME	WINE pH	WINE ACIDITY	CASES PRODUCED
22 months in French Oak (100% new)	14.9%	3.60	0.61 g/100ml	90