



2006 HERITAGE RELEASE

HOWELL MOUNTAIN CABERNET SAUVIGNON 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

Each vintage, Heritage Release Cabernet Sauvignon (formerly called Anniversary) is selected from the finest grapes on the La Jota vineyard estate on Howell Mountain. In 2006, our Winemaker, Chris Carpenter chose Meadow Block #5. This small vineyard is a collection of six different rootstocks and two clones, which contribute to the flavor diversity in the wine. "It's a great block," says Chris. "Assessing grape maturity is a bit crazy because the fruit ripens differently on each rootstock; but in 2006 there was just enough consistency and we picked at exactly the right time. The fruit was incredible."

WINEMAKING

We hand-harvested the grapes into small lug boxes to prevent crushing, and then brought them to our winery for hand sorting. 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 with "splashing pump-overs" during the primary fermentation and six 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

"Our stand-alone 100% Cabernet Sauvignon from select blocks at La Jota shines with focused cassis, blackberry, Asian spice, and pain grillé on the nose, and offers espresso, vanilla, dark fruits, and lengthy tannins on the palate."

CHRISTOPHER CARPENTER, WINEMAKER

TECHNICAL NOTES

BLEND COMPOSITION	VINEYARD INFORMATION	HARVEST DATE	TYPE OF FERMENTATION	LENGTH OF MACERATION
100% Cabernet Sauvignon	La Jota Estate Vineyard Meadow Block #5	October 20 through October 26, 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)	14.7%	3.54	0.59 g/100ml	314