



Goosecross Cellars

Howell Mountain Cabernet Sauvignon

Vintage 2003

We are proud to present this *eighth flight* of our limited production Howell Mountain Cabernet Sauvignon.

“This is a wine for serious Cabernet drinkers...” comments Geoff Gorsuch, our Winemaker. “The beautiful mountain fruit gives us such incredible depth of color, flavor and texture. It’s a big, sumptuous mouthful!” In a hillside situation, with limited available water and nutrients, the vines produce very low yields of intensely flavored, tiny grapes. “...this kind of deep, dense, concentrated richness could only come from a hillside vineyard.”

Winemaker Notes

The small, jewel-like clusters yielded a majestic wine of great complexity and the Howell Mountain Cabernet is abundantly aromatic with rich, dark chocolate, sweet black cherry, toasty oak and a hint of earth. Layer upon layer of luscious cassis, blackberry and mocha coat the palate, finishing with subtle nuances of smoke and spice with firm, chewy tannins. Irresistible now, its depth and structure make it a great candidate to cellar for years to come.

Food Suggestions

A substantial wine calls for substantial food, and this limited release Cabernet pairs beautifully with braised short ribs, prime rib or wild game. Our tasting room staff loves to savor it with some aged Gouda at the end of the day. Geoff loves the earthiness of the Howell Mountain Cabernet with Colleen’s recipe for Steaks with Cabernet Mushroom Sauce. Give it a try!

Technical Notes

Produced and bottled by Goosecross Cellars

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| Total Cases: | 825 |
| Appellation: | 100% Howell Mountain, Napa Valley |
| Component: | 100% Cabernet Sauvignon |
| Alcohol: | 14.4% |
| Total Acidity: | .65 |
| pH: | 3.66 |
| Stainless steel fermented: | 100% (pump-over) |
| Residual Sugar (Brix): | Dry |
| French Oak: | 100% (Nevers, Alliers & COF) |
| Oak Aging: | 18 Months |
| Harvest Date(s): | September, 2003 |
| Bottled: | June 19 & 25, 2005 |

