



Goosecross Cellars *Howell Mountain Cabernet Sauvignon* Vintage 2004

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

“What I love about the 2004 is that it has all of the richness and intensity I look for from mountain fruit, but the tannins are polished and elegant--it has finesse...” comments Winemaker Geoff Gorsuch. 2004 was an early growing season from start to finish, concluding with the earliest harvest in recent memory, removing any concern about rain damage for the late-ripening Cabernet Sauvignon. “The yields were down, even by hillside standards, but the fruit was just gorgeous.”

Winemaker Notes

Our hillside vineyard, with its limited available water and nutrients, produces low yields of tiny grapes and increased skin-to-juice ratio to create a wine of tremendous depth and complexity. Rich, deep and dark, our Howell Mountain Cabernet is perfumed with sweet black plum, dried cherry, roasted espresso bean and anise. Lush, palate-coating flavors of black cherry, dark chocolate, cedar and subtle smoke finish with round, integrated tannins.

Food Suggestions

The rich, full flavors of the Howell Mountain make it a perfect partner for prime rib and slow-cooked dishes like Osso Bucco or short ribs. Sip the wine slowly with an assortment of dry, aged cheeses or savor it with a piece of rich, dark chocolate after dinner. For a special treat, Geoff loves Colleen’s recipe for Grilled Rib-Eye Steak with Baked Garlic Butter with the concentrated lusciousness of the Howell Mountain Cab. It’s one of his favorites!

Technical Notes

Produced and bottled by Goosecross Cellars

Total Cases:	1077
Appellation:	100% Howell Mountain, Napa Valley
Component:	100% Cabernet Sauvignon
Alcohol:	14.6%
Total Acidity:	.65
pH:	3.66
Stainless steel fermented:	100% (pump-over)
Residual Sugar (Brix):	Dry
French Oak:	100% (Nevers, Alliers & COF, 70% new)
Oak Aging:	18 Months
Harvest Date(s):	September 4, 2004
Bottled:	June 1, 2006

