



HOWELL MOUNTAIN VINEYARDS

Started in 1988, Howell Mountain Vineyards and its wines have been an integral part of the emergence and development of this renowned Napa Valley AVA. Today, led by Mike Beatty and his son Patrick, growers of the famed Beatty Ranch, Howell Mountain Vineyards continues to focus on quality in the vineyards while embracing bioharmonic principles.



HOWELL
MOUNTAIN
VINEYARDS



2019

PETIT VERDOT

HOWELL MOUNTAIN
NAPA VALLEY

ALC. 14.5% BY VOL.

2019 PETIT VERDOT HOWELL MOUNTAIN

VINTAGE NOTES

The 2019 vintage couldn't have been better for us at Howell Mountain Vineyards. It was the first time in over 40 years at the Beatty Ranch that we did not once have to run frost protection, allowing the set to be balanced, producing near perfect clusters. During the growing season, we had a well-balanced year with few extreme heat spikes. The one thing that capped off the year is that we had a near perfect autumn. The temperate weather throughout September, October and into November allow for maximum hang-time, leading to exceptional quality. We began harvest on October 21st and ended on November 4th, allowing our mature vines to fully ripen the fruit.

TASTING NOTES

Hauntingly dark in the glass at first sight, our 2019 Howell Mountain Petit Verdot exhibits the classic characteristics of this highly tannic, black fruit grape. The light crop and smaller than normal berries produced a dense, chewy, full structured wine with firm tannins. On the palate, the hints of blackberry, blueberry and earthy, cigar box and leather notes fought its way through the tannins. This wine continues its dark fruit decent into the palate and finishes with a long mouth-drying finish with firm tannins and gripping acid, begging for this wine to be cellared up to 10-12 years.

WINEMAKING PHILOSOPHY

Our belief is to focus on making wine "in the field" and let the unique terroir of Howell Mountain come through in every bottle. Striving for balance with regards to alcohol, pH, and oak treatments, our winemaker employs a minimal interventionist philosophy, taking full advantage of the distinctive terroir and the natural factors that make the Howell Mountain Appellation so unique. Minimal use of only fine French oak barrels is utilized in the winemaking process only to support the wine and not to distract from the unique Howell Mountain characteristics. We embrace proven, old-world winemaking methods, using native yeast, natural secondary fermentation, and minimal racking with no fining or filtering to help insure that the true Howell Mountain terroir is expressed in every glass.

WINEMAKER: Bryan Kane

ALCOHOL: 14.5%

PH: 3.62

APPELLATION: Howell Mountain

CASE PRODUCTION: 150

TA: 7.5

SUGGESTED RETAIL PRICE: \$100.00

www.HOWELLMOUNTAINVINEYARDS.COM

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