

TORCIA

2017 Howell Mountain Cabernet Sauvignon

APPELLATION:
Howell Mountain, Napa Valley

VINEYARD ELEVATION:
1,750 feet

ALCOHOL:
14.5%

pH:
3.88

TA:
0.58 (g/100mL)

BARREL AGING:
Barrel aged for 18 months

COOPERAGE:
60% New oak, French and American

HARVEST DATE:
Hand harvested on October 14, 2017

RELEASE DATE:
July 2, 2020

AGING POTENTIAL:
10+ years

CASES PRODUCED:
291



IN THE VINEYARD:

The appellation owes its distinctive climate to the fact that it is positioned well above the valley floor. Because of its altitude, generally, evening temperatures are warmer and daytime temperatures are much cooler—leveling out spikes in heat that tend to be more exaggerated at lower elevations. Seasonally, cooler spring temperatures cause buds to break later than average, and warm summer nights produce fruit that demonstrates a great balance between acidity and sugar. Combine this with soils that are nutrient poor, stressing the vines, producing intense wines from small clusters and berries, all of which, translates into a rich diversity of complexity and flavor in your glass with excellent aging properties.

AROMAS & FLAVORS:

Firm, deep, complex aromas of earthy cranberry, dried herbs, and dark red fruit speak to the challenging growing conditions against which mountain grown fruit initially strive, conquer and then flourish. The rich, dense and balanced character of Howell Mountain flows through to the palate, where red currant, black plum and mulberry suffused with a background of raspberry, joust with a core of fine tannin, crisp acidity and sweet toasty oak.

TORCIA
NAPA VALLEY

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