

"THE COYOTE" BATCH #30

"The Coyote is part of the natural ecosystem of our Howell Mountain vineyard. It's diet year-long is mainly carnivore, but when the coyote starts to feast on grapes, we know it is time to harvest."

Malek Amrani

2018 VINTAGE

A winemaker's dream vintage. Consistent growing conditions and cooler temperatures allowed the grapes to slowly mature in 2018. Harvest across Napa Valley was generous with above average yields & high-quality fruit. In Howell Mountain, this immensely successful harvest gifted us the best Cabernet Sauvignon grapes we could wish for.

VINEYARD

Nested at an average elevation of 2000 feet and blessed with a unique micro-climate, our single vineyard enjoys east, north and west sun exposure. When the fog blankets Napa Valley, it's sunny on Howell Mountain but it's also colder during the day. An average rainfall twice as much as the rest of the valley and a unique volcanic ash/red clay soil mix excellent for high drainage. This little difference makes Cabernet Sauvignon vines struggle to produce small clusters of tiny grapes. The smaller grapes have a higher skin-to-juice ratio resulting in deeper-colored wine with higher tannin. With only 30 producers, Howell Mountain Cabernets is known for some of the most concentrated wines in the world.

TASTING NOTES

Powerful and ripe, the nose of "The Coyote" jumps off the glass with intense aromas of dark berries, crème de cassis, plums and tobacco leaf.

On the palate, the entrance is like a slap in the face, leading to an awakening of the senses. The mid-palate continues to demand your attention with well-sculpted and fine-grained flavors of Acai, dried blackberries, licorice, chipotle smoked bacon and forest floor.

The finish is silky smooth but super-long and massively tannic, confirming that this wine has indeed a very long life ahead of it.

- 100% Unfiltered and Un-fined Cabernet Sauvignon.
- 22 months of aging in New French Oak barrels.
- Sustainably grown fruit with minimal winemaking intervention.
- 530 cases crafted

"Tasting Howell Mountain Cabernet for the first time is like filling your cheeks with dried blackberries while smoking a cigar."

