



**HARASZTHY
2008 HOWELL MOUNTAIN
ZINFANDEL, NAPA VALLEY
HARASZTHY FAMILY CELLARS**

<http://haraszthyfamilycellars.com>

THE WINE:

Howell Mountain represents the chosen land for Zinfandel grown within the Napa Valley appellation. Situated north of Saint Helena on the eastern facing slope of the Mayacama Mountains, the vines were planted at the beginning of the twentieth century. Soil depth is relatively thin with deposits of volcanic rock and gravels providing excellent aeration of the roots. In turn, the vines reach deeper into the earth helping to produce wines of extraordinary depth of character and grace. The wine was aged in French oak barrels for 16 months.

THE VINTAGE:

A challenging growing year, however, the 2008 vintage is showing great potential and may well end up being an exceptional year for quality. Crop levels were down 20-30%. Vineyards were hit by frost in April during bud break and higher than normal heat in May reduced bloom. While nature did throw vintners curves the only real disappointment was low yields. 2008 could go down as a less-is-more year.

TASTING NOTES:

Our 2008 Howell Mountain Zinfandel is elegant and beautifully balanced. Small berry size added concentration and complexity to the wine. The wine is dark and powerful with brilliant deep ruby color. The wine is medium-full body with a delightful creamy silk texture. Aromas of spicy plum with scents of cherry and sandalwood make this a beautiful wine.

TECHNICAL ANALYSIS:

Varietal: Zinfandel (100%)

Source: Howell Mountain (100%)

Acid: 0.68 gm/100ml

pH: 3.63

Alcohol: 14.3%

Bottling Date: April, 22, 2010

Production: 531 cases

Winemaker: Vallejo Haraszthy