

2021 Beatty RanchHowell Mountain Zinfandel, Napa Valley



Napa Valley's true greatness lies in its diversity. Sixteen AVAs (American Viticultural Areas) are now identified throughout the entire county of Napa – each AVA recognized for geological traits such as soil types and weather patterns that contribute to its unique regional character. High in Napa Valley's eastern Vaca Mountain range, one of these AVAs is defined solely by elevation – Howell Mountain. First settled in the 1840s by Isaac Howell, winemakers such as Brun & Chaix, and Keyes soon followed. Wines grown in this subregion drew world- wide attention to Napa Valley in the 1880s for red wines that won top awards in prestigious international competitions. A century later in 1983, Howell Mountain because of its special uniqueness, became distinguished as the first sub AVA within the Napa Valley.

Starting at an altitude of 1,400 ft. above sea level, Beatty Ranch atop Howell Mountain, is uniquely positioned just above the Pacific Ocean's marine layer of morning fog that encroaches the along the

length of the Napa Valley daily throughout the growing season. At this lofty, sunny location, summer daytime temperatures are cooler, nights are warmer, breezes are steady and the vines' moderate growing season more gradual. Soils formed on Howell Mountain by volcanic activity are extremely well-drained and the sunlight-soaked vines produce small berries of intense flavors and ripe tannins. Zinfandel thrives here as the conditions for this thinner-skinned variety are ideal. These influences produce concentrated red wines with deep color, chocolatey black fruit and mineral character, fine acidity, and balanced tannins. Howell Mountain red wines have a reputation among collectors for complexity, solid structure, and long life.

Vintage Notes: The growing season saw rain in January and February then almost no notable precipitation for the rest of the season. This provided an ideal environment for grapes to flower, bloom and set in early spring. Budbreak was early in April followed by flowering and bloom in May. The summer saw early and even ripening with no concerning heat spikes. Everything tended early thanks to the calm spring with veraison appearing in early July. Due in part to the drought, yields were naturally lower, resulting in less dropping of fruit in the vineyards. It was one of the earliest starts to harvest on record. Harvest kicked off with clear skies and almost no weather events to worry winemakers. This allowed the grapes to hang as long as winemakers wanted to achieve optimal ripening and taste.

Harvest Date: October 8th

Winemaking: Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker David Natali. Fruit is hand-harvested, sorted in the field, and sorted again at the winery. Destemmed, the grapes are then fermented in open top tanks with punch downs gently carried out two to three times per day. Pressed, the wine undergoes malolactic fermentation in 100% French, of which 33% is new. Aged for 14 months in barrel.

Alcohol: 14.8%

Winemaker's Tasting Notes: Exuberant aromas of bing cherry, boysenberry, warm baking spices, and a hint of peppercorns on the nose. Rich on the palate with notes of raspberry, freshly baked pie crust, strawberry, vanilla, and red plum. The wine is well structured with supple tannins all leading to a long and elegant finish.

Only 320 cases produced.