



# CONN CREEK

N A P A V A L L E Y

## AVA SERIES

HOWELL MOUNTAIN, LOYAL HUGHES VINEYARD  
*2005 Napa Valley Cabernet Sauvignon*

"NAPA" IS A NATIVE AMERICAN WORD FOR PLENTY, AND THERE COULD NOT BE A MORE APPROPRIATE WAY TO DESCRIBE THE COMPLEXITY AND FLAVOR OF CONN CREEK WINES. WE ACHIEVE THIS BY SOURCING FROM PRIZED VINEYARDS IN NEARLY ALL OF NAPA VALLEY'S RENOWNED SUB-APPELLATIONS. WHILE EACH AVA CONTRIBUTES DIFFERENT CHARACTERISTICS TO THE MASTER BLENDS, THEY ALSO REVEAL A CERTAIN BEAUTY ON THEIR OWN. EACH YEAR, WE SHOWCASE FOUR OF THE MOST DISTINCTIVE APPELLATION WINES AS PART OF OUR LIMITED-PRODUCTION AVA CABERNET SAUVIGNON SERIES.

### [ TASTING NOTES ]

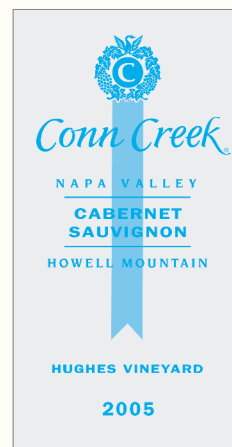
The 2005 Loyal Hughes Cabernet Sauvignon has dark chocolate, mineral, nutmeg and blackberry aromas. Layers of berry fruit & plum jam lead to a woody, earthy tree bark characters and fine grained integrated tannins. A slightly drying fruit-oak finish leaves the lasting impression that this firmly structured, tightly wound behemoth will showcase Howell Mountain attributes to those with 3 to 5 years of patience.

### [ VINEYARDS & VINTAGE ]

- In 1984, Howell Mountain was the first sub-appellation or AVA recognized in the Napa Valley. This mountainous subzone requires the vineyards to be planted at a 1400 foot elevation or higher.
- Hughes Vineyard is located at 1,650 feet above sea level on the western rim of Bell Canyon in the Howell Mountain AVA. The soils are of volcanic origin, shallow and infertile, and irrigation is often essential. Small berries offer densely colored, concentrated wines. Warm, dry days followed by cool nights, due to the higher elevation, help maintain the fruit's natural acidity and character.
- 2005 was a bountiful harvest, creating aromatic and flavorful wines due to the extremely long growing and maturity seasons. The resulting wines possess vivid aromas and fruitful flavors.

### [ WINEMAKING ]

Hand-harvested grapes were sorted and de-stemmed into a small six-ton fermenting tank. The stemmed, predominantly whole berries were cold soaked prior to yeast inoculation. The firm-postured Howell Mountain tannins were tamed by virtue of yeast selection, pumpover and press techniques. Pressing was followed by barrel aging into 40% new oak barrels. 28 months of barrel aging and quarterly rackings clarified and mollified the wine.



### BLEND:

*100% Cabernet Sauvignon*

### BARREL AGING:

*28 months in French oak  
(40% new)*

### ALCOHOL:

*14.1%*

### TOTAL ACIDITY:

*0.57 g/100mL*

### PH:

*3.95*

### CASE PRODUCTION:

*112*

### SRP:

*\$45*

*Michael McGrath*

MIKE MCGRATH, WINEMAKER