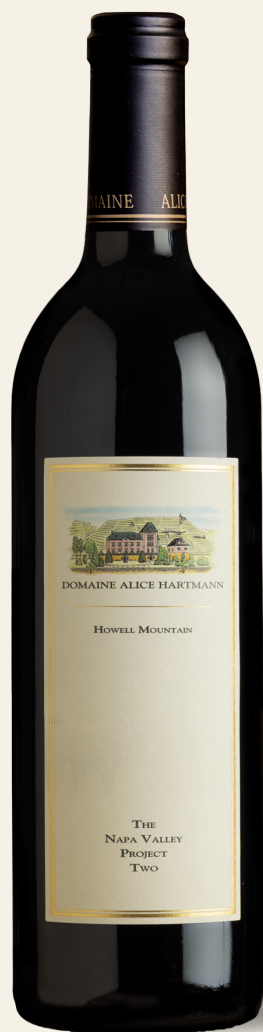


DOMAINE ALICE HARTMANN

THE NAPA VALLEY PROJECT TWO

HOWELL MOUNTAIN

2022



GRAPES: 100% Cabernet Sauvignon

ALCOHOL: 15%

OAK: 95% new French oak

AGEING POTENTIAL: 25+ years

DECANT: if drinking now, decant for 4 – 5 hours

WINEGROWING

The Cabernet Sauvignon vineyard sits around 2,000 feet above sea level on Howell Mountain. Being above the fog line, the site receives more intense daytime sunshine and cooler nights, increasing phenolic development and retaining acidity. Iron-rich volcanic soils with good drainage impart firm structure and mineral intensity, naturally limiting yields to produce small, concentrated berries with thick skins.

The Labor Day heatwave that challenged valley-floor growers had less impact at elevation, where cool nights and volcanic soils naturally moderated conditions. The drought-depleted soils kept vine stress in check without compromising fruit quality. Yields were up slightly versus the very small 2021 crop but still well below a typical harvest. Hand-harvested fruit is aged in small 228L French oak barrels at 95% new oak for approximately 30 months, followed by a minimum of 2 years of bottle ageing before release.

TASTING NOTES

Wild blackberry, dried violet and tobacco over volcanic earth and graphite. Powerful yet tightly coiled, with firm, fine-grained tannins and a long finish of dark spice and crushed rock.

