

CULLER



2008 Culler Cabernet Sauvignon Howell Mountain

Above the fog at 1723 feet in elevation...

But who is counting?? I am! Because that is what makes the Cabernet Sauvignon from Howell Mountain so special. Being above the fog creates cooler days and warmer nights than the valley floor, allowing tannins and other flavor components to develop in balance, along with the sugars. Long and even ripening makes beautiful, elegant wines with soft tannins, great longevity with breadth and depth. Add in the volcanic, gravelly, well drained soils and low yields, and my job as winemaker becomes pretty easy!

Making powerful wines is fairly common in the Napa Valley. Making wines with both elegance and power is rare. Cabernet Sauvignon from Howell Mountain in 2008 does both. Someone once told me that drinking Howell Mountain Cabernet felt like “being wrapped in a cashmere blanket”. Now that’s elegance! For the power aspect, I like to add, “while drinking in front of a roaring fire on a cool night”. With the 2008 Howell Mountain Cab, there is a beautiful balance and softness with many flavor subtleties (elegance) which will become more and more delicious with patient aging. There is also depth and structure (power) that comes from mountain grapes. This wine is a little less weighty than the 2007, but it will be a very long lived wine and it just may be more suitable for long term cellaring.

I make the Howell Mountain Cab as a labor of love, so there are only 56 cases in 2008. As always, I plan to ship the wines when it cools which is usually sometime around November 1.

Cheers!

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