



S I N E G A L
E S T A T E

**2019 SELECT SERIES CABERNET SAUVIGNON
HOWELL MOUNTAIN**

CÉPAGE:

89% CABERNET SAUVIGNON
6% CABERNET FRANC
4% PETIT VERDOT
1% MALBEC

FERMENTATION:

60% OPEN-TOP TARANSAUD FRENCH
OAK CUVÉES
40% STAINLESS STEEL TANKS
100% FREE RUN

BARREL COMPOSITION:

AGED 22 MONTHS IN 100% NEW
FRENCH OAK BARRELS – TARANSAUD
& DARNAJOU



TASTING NOTES:

THE 2019 HOWELL MOUNTAIN IS A DEEP INKY COLOR, WITH A DARK FRUIT PROFILE SUPPORTED BY BRIGHT MINERALITY AND STRUCTURE. THIS POWERFUL WINE OPENS WITH AROMAS OF RIPE BLACKBERRY, CASSIS, CIGAR BOX, AND CLOVE. IN THE BACKGROUND, THERE ARE HINTS OF GRAPHITE, LEATHER, AND SWEET BAKING SPICES. THE PALATE IS WELL STRUCTURED WITH A CORE SWEETNESS USUALLY FOUND IN TANNINS FROM MOUNTAIN FRUIT. BOLD BLACK AND BLUE FRUITS ALONG WITH TOBACCO AND LEATHER NOTES ACCOMPANY THE LONG FINISH. ENJOY THIS DYNAMIC WINE IN ITS YOUTH, OR LAY IT DOWN FOR A FEW YEARS, TO LET THE IMPACTFUL AROMAS AND FLAVORS SOFTEN AND INTERTWINE.

VINTAGE NOTES:

THE 2019 GROWING SEASON BEGAN WITH HEAVY RAINS IN MARCH AND APRIL, WHICH HELPED BUILD HEALTHY COVER CROPS AND SUPPLIED THE SOIL WITH AMPLE NUTRIENTS AND WATER FOR THE YEAR. IN APRIL, MILDER RAINS MAY HAVE KNOCKED DOWN THE CROP SIZE DUE TO SOME SHATTER, BUT OVERALL, THE VINES AND CROP YIELDS WERE VERY BALANCED. THE SUMMER MONTHS WERE WARM WITH MILD TEMPERATURES AND VERAISON WAS EVEN AND CONSISTENT THROUGHOUT THE VALLEY. HARVEST TIMING WAS LATER THAN 2018 BY ABOUT A WEEK. 2019 WAS AN EXCELLENT VINTAGE, WITH COOLER WEATHER MONTHS IN THE BEGINNING OF THE YEAR FOLLOWED BY WARMER WEATHER PATTERNS CLOSER TO HARVEST. THESE DIURNAL WEATHER PATTERNS PROVIDED THE FRAMEWORK FOR WINES THAT WILL BE COMPLEX AND FULL OF CHARACTER. THE WINES OF THIS VINTAGE SHOULD BE VIBRANT, NUANCED, AND FULL OF FRESH ACIDITY, WITH BRIGHT RICH FRUITS AND LUSH FULL TANNINS.