



## Wine Profile

### Moone-Tsai 2008 Howell Mountain Hillside Blend

#### Tasting Notes

A lusciously ripe nose of bright cherry and dried herbs introduces this stunning and seductive wine. The dense, concentrated mouth evolves with savory flavors of peppered spice and inky black fruit, while its massive structure hints at the wine's hillside origins. The contribution of 22-months of aging in 60% new French Oak is well integrated and layered throughout the wine's considerable length. This is a wine that will seductively reveal itself each time you visit your glass.

The grapes that made this wine were grown in an east-facing hillside Howell Mountain vineyard perched 2100 feet above the Napa Valley floor. The terraced vineyard is planted on an extreme slope, producing thick-skinned clusters capable of creating a wine with intensity, structure, elegance, and weight. Mountain lion and bear tracks are not uncommon finds in this remote hillside vineyard.

**Winemaker: Philippe Melka**, Bordeaux-bred (*Chateau Haut Brion, Petrus*) and— recently heralded by Robert Parker as one of the top nine winemakers in the world. *“Where possible, I will minimize winemaking techniques in the cellar so I can create a wine that tells the story of the vineyard. In the end, it must be about the fruit.”*

#### Wine Facts

Varietal Composition:	86% Merlot, 14% Cabernet
Vineyards:	Howell Mountain – Block P-1
Production:	253 cases
Harvest Date:	September 23, 2008
Cooperage:	60% new French oak, 40% 2-yr oak - Franc. Freres, Bossuet, Billon
Bottle Date:	February 17, 2011
Release Date:	Fall 2011
Retail price (750ml):	\$65/bottle

**For more information:** Visit [www.moonetsai.com](http://www.moonetsai.com), or contact [info@moonetsai.com](mailto:info@moonetsai.com), or via 707.265.6782