



**Wine Profile**  
**Moone-Tsai 2012 Howell Mountain Hillside Blend**

**Tasting Notes**

With its beguiling combination of bold mountain fruit sourced from this legendary AVA, our 2012 Howell Mountain Hillside Blend is a striking juxtaposition of verve and refinement. If one can imagine a soulful Tina Turner smolderingly adorned in Chanel...finding a way to keep your “big wheel turnin’...;” we think you’ll know just what we mean.

Beyond its inky crimson hue, the wine announces itself with ripe wild cherry aromas, and hints of forest floor and gunpowder. In a resounding testimonial to its rustic hillside origins, this wine playfully teases the palate with suggestions of mushrooms and sage ... giving way to notes of brambly black fruit, and peppercorn in a fashion that is both exuberant and refined. Concentrated, and rustic through the mid-palate, the wine evens its disposition with a balanced acidity and deliciously chewy finish. Aged twenty four months in French oak (53% new), the wine is a resounding testimonial to this heralded appellation, and will age handsomely in the bottle over the next 5-10 years.

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.

**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:	64% Merlot, 36% Cabernet
Vineyards:	Howell Mountain – Block J1, N1, O2
Production:	579 cases
Harvest Date:	October 24 – Nov 2, 2012
Cooperage:	53% new French oak - St. Martin, Baron, Ermitage
Bottle Date:	January 28, 2015
Release Date:	Scheduled for September 2015

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