

# Q U I N T V S

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## OUR WINES

Each vintage we ferment and age as many as 40 small lots to create three wines: ADAMVS, QUINTVS and TERES. Displaying Howell Mountain's signature concentration and complexity, QUINTVS undergoes a more rigorous barrel selection to showcase the unique characteristics of the vines planted in our powdery gray volcanic ash to our iron-rich red clay, famed from our storied slopes, perched high above the Napa Valley floor.

*"The focus is like an arrow: it's precise and intense, yet very delicate."*

*~Philippe Melka*

## 2013 QUINTVS

Embodying the rich diversity of our estate, QUINTVS, artfully brings together Cabernet Sauvignon grapes from all five ADAMVS vineyard blocks. The 2013 highlights a brooding and dark fruit nuanced energy. Laced with aromas of blackberries, plums, forest floor, wet river rocks, and clay wrapped in a dusting of cocoa, the wine is structured, concentrated, refined, and elegant. The juxtaposition between the plethora of fruit and savory reminds us of both the diversity of soils and the Old World.

## SPECIFICATIONS

Varietal: 100% Estate Cabernet Sauvignon

Harvest Dates: October 5 - 14, 2013

Cellar: 22 months in 95% New French Oak

Estimated Maturity: 10 to 20 years

Serve: Decanted at 60-65° F

Release Date: November 2017

Winemaker: Philippe Melka

Viticulturist: Michael Wolf