



O U T P O S T

2005 OUTPOST HOWELL MOUNTAIN GRENACHE NAPA VALLEY

RELEASE DATE	SEPTEMBER 2007
APPELLATION	HOWELL MOUNTAIN ELEVATION 2,200 FEET ABOVE THE NAPA VALLEY FLOOR
WINEMAKER	THOMAS RIVERS BROWN
VARIETAL COMPOSITION	100% GRENACHE
PRODUCTION	162 CASES
ALCOHOL	15.3%
COOPERAGE	100% 1-5 YEAR OLD FRENCH OAK BARRELS

WINEMAKER TASTING NOTES

"THIS WINE IS BOUND TO CREATE SOME CONTROVERSY. FOR CLARITY'S SAKE WE FEEL LIKE WE SHOULD FIRST EXPLAIN WHAT THIS WINE ISN'T. IT'S NOT DARK, IT HAS NO NEW OAK AND IT'S NOT A FRUIT BOMB. THE WINE DOES POSSESS INCREDIBLE NUANCE AND LAYERING THAT EXTENDS FROM THE FIRST SMELL TO THE VERY LONG FINISH. THE WINE IS BARELY MEDIUM COLORED OWING TO ITS 100% GRENACHE NATURE. WE EMPLOYED 50% WHOLE CLUSTER IN THE FERMENT TO ADD VARIETAL CHARACTER AND COMPLEXITY TO BOTH THE AROMATICS AND THE FINISH. THE STEMS IMPART MORE OF WHAT PEOPLE THINK OF AS SOIL DRIVEN CHARACTERISTICS: BLACK TEA, PINE NEEDLES, DRIED HERBS, LAVENDER, SWEET TOBACCO AND SASSAFRAS, ESPECIALLY ON THE NOSE. PURE GRENACHE FRUIT TAKES OVER ON THE PALATE. AGAIN, THE STEMS KEEP THE WINE FROM TURNING INTO A ONE DIMENSIONAL WINE BY CUTTING INTO THE FRUIT WITH SOMETHING SAVORY. IN THIS CASE AND OWING TO ITS HOWELL MOUNTAIN ORIGINS, IT'S WHITE AND BLACK PEPPER, SEARED BEEF, A CONTINUATION OF THE TOBACCO LEAF AND SOMETHING ELSE JUST BEYOND DESCRIPTION. IT'S DEFINITELY A UNIQUE EXPERIENCE AS CALIFORNIA WINES GO."—THOMAS BROWN