



O U T P O S T

**2006 OUTPOST HOWELL MOUNTAIN GRENACHE NAPA VALLEY**

<b>RELEASE DATE</b>	<b>OCTOBER 2008</b>
<b>APPELLATION</b>	<b>HOWELL MOUNTAIN ELEVATION 2,200 FEET ABOVE THE NAPA VALLEY FLOOR</b>
<b>WINEMAKER</b>	<b>THOMAS RIVERS BROWN</b>
<b>VARIETAL COMPOSITION</b>	<b>100% GRENACHE</b>
<b>PRODUCTION</b>	<b>175 CASES</b>
<b>ALCOHOL</b>	<b>15.2%</b>
<b>COOPERAGE</b>	<b>100% 2-5 YEAR OLD FRENCH OAK BARRELS</b>

**WINEMAKER TASTING NOTES**

*"IN 2006, WE BROKE OUR SMALL LOT OF GRENACHE INTO TWO PARCELS TO TRY OUT DIFFERENT LEVELS OF WHOLE CLUSTER FERMENTATION. WE TREATED ONE LOT OUR TRADITIONAL WAY WITH 50% STEMS WHILE KEEPING A SEPARATE LOT TO EXPERIMENT WITH 100% WHOLE CLUSTER. BOTH WENT TO BARREL IN THE OLDEST BURGUNDY BARRELS IN THE WINERY. THE WINE IS LIGHT IN COLOR WITH SOARING AROMATICS BALANCED BETWEEN FRUIT SWEETNESS AND SAVORY ELEMENT ADDED BY THE STEM RETENTION. THE PALATE WEIGHT IS TREMENDOUS WITH PLENTY OF FRUIT TANNIN FRAMING THE FINISH."*—THOMAS BROWN