

## 2023 BEATTY RANCH

HOWELL MOUNTAIN, NAPA VALLEY ZINFANDEL

High in Napa Valley's eastern Vaca Mountain range, lies an AVA defined solely by elevation—Howell Mountain. First settled in the 1840s by Isaac Howell, winemakers such as Brun and Chaix, and Keyes soon followed. Wines grown in this sub-region drew worldwide attention in the 1880s for red wines that won top awards in prestigious international competitions. A century later in 1983, Howell Mountain, became distinguished as the first sub-AVA within the Napa Valley.

Starting at an altitude of 1,800 ft. above sea level, the old, head trained Zinfandel vines of Beatty Ranch date back to pre-World War I. The vineyard is uniquely positioned just above the Pacific Ocean's marine layer of morning fog that encroaches along the length of the Napa Valley throughout the growing season. At this lofty, sunny location summer daytime temperatures are cooler, nights are warmer, breezes are steady and the growing season more gradual. Soils formed on Howell Mountain by volcanic activity are extremely well-drained and the sunlight-soaked vines produce small berries of intense flavors and ripe tannins. Zinfandel thrives and survives here as the conditions for this thinner-skinned variety are ideal. These influences produce concentrated red wines with deep color, chocolatey black fruit, mineral character, fine acidity, and balanced tannins. Howell Mountain red wines have a reputation among collectors for complexity, solid structure, and long life.

## VINTAGE NOTES:

The 2023 season was one of the coolest vintages in more than a decade that, as time progressed, showed all the markings of the spectacular vintage that ended up in the bottle. Several years of drought were erased in a single season as rains began just after the completion of the 2022 harvest and continued through the spring of 2023. Ample ground water and cool temperatures delayed budbreak until April with flowering in mid-May. Moderate temperatures through the spring and summer allowed for balanced maturation across all vineyards - allowing us to pick at the perfect intersections of flavor, sugar, acid, and tannin maturity. Harvesting at Robert Biale began with earlier sites in September while moderate heat at the start of October accelerated picking that lasted through the end of the month.

## **WINEMAKER'S TASTING NOTES**

Aromas of raspberry, cedar, fresh fig, white pepper, and sage on the nose. Broad on the palate with mouth coating tannins and flavors of blackberry, baking spice, violets, and dried herbs all punctuated by cranberry high tones.

296 cases produced



Harvest October 20th

**Aging** 14 months French oak;

25% new

**pH** 3.79

TA 4.7 g/L

Alcohol 14.8%