

PIÑA NAPA VALLEY

2005 New Release

With 2008 already almost a quarter of the way done, its time for the much anticipated release of our 2005 Howell Mountain "Buckeye" Cabernet Sauvignon. The 2004 Howell Mountain received a 94 by Wine Spectator and we have been eagerly awaiting the release of this wine. We think you will see that it's well worth the wait.

2005 Howell Mountain "Buckeye Vineyard" Cabernet Sauvignon

This wine has a beautiful ruby purple color. Its nose is full of mineral, earth, currant and black olive. Hints of black fruit linger on the nose. This powerful yet elegant wine is very balanced and is drinkable now, but will age gracefully. \$78 per bottle (760 Cases were produced)

New Faces at the Winery



We had a close call at the winery last week. It seems that the participants in the AMGEN Tour of California bike race got jammed up tight together as they all wanted to come in and taste our amazing wines and meet the new additions to our tasting room staff. Clair Palmer and Tom Shirmang have loads of experience and look forward to seeing you.

As always please call us at 707-738-9328 to schedule an appointment. By popular demand we will soon be offering a wine club so that you can enjoy our wines throughout the year. Specific information will be available shortly.

Vineyard News

We have just finished pruning our vineyard sites. Pruning is done near the end of dormancy and it is important to cut back the vine to limit the growth of the upcoming growing season. A large vine will spend too much energy on the vegetative cycle thereby decreasing the grape quality. When pruning, a trained field worker will select the best spurs and canes based on guidelines determined by the Piña vineyard managers. We will soon have budbreak, when the vines wake up and the shoots begin to grow.

Winery News

Our oh so delicious 2007 wines have just finished malolactic fermentation and have been racked. During this secondary fermentation, malic acid is transformed into lactic acid. This process makes the wine more supple due to the decrease of acid and the more favorable sensory properties of the lactic acid. We have made the preliminary 2007 blends for each vineyard designate Cabernet and racked the wines. This process involves pumping the wine off the heavy lees and blending different lots (from the same vineyards) together. The wine will now quietly age in barrel.

Silver Pass Weekend!

Its that time of the year again. The Silverado Trail Wineries Association Silver Pass Weekend will be on March 29 and 30th. Please join us and enjoy the newest release from our Howell Mountain Buckeye Vineyard. In addition Silver Pass holders will enjoy our famous Paella, barrel samples, library wines and other goodies. It's an event that you don't want to miss. For more information or tickets please check out:

<http://www.silveradotrail.com/events.html>

Please note that if you purchased a case or more of our wines last year you can enjoy all the benefits of this event at Piña free of charge.

