



WINE

- ◆ 2021
- ◆ 100% Cabernet Sauvignon
- ◆ Howell Mountain AVA
- ◆ Picked on September 4th
- ◆ Aged 22 months in French Oak using 30% new barrels
- ◆ 14.3% Alcohol by Volume
- ◆ 3.49 pH
- ◆ 235 cases crafted
- ◆ Perpetua typeface by Eric Gill circa 1929

VINEYARD

¶ Granite Lake does not just reside in the Howell Mountain AVA, it is on the *ridgeline* of the mountain itself. The soils are dusty and red, rich in iron and volcanic debris deposited during the valley's turbulent, secondary eruptions. Combining this low-vigor soil, 10% slope and 2,097 feet of elevation and you have the perfect recipe for a classically-styled Howell Mountain Cabernet Sauvignon. Granite Lake Cabernet Sauvignon interprets this terroir construct with friendly but firm tannins paired with low pH and bright acidity. Sitting above the fog line adds a sense of warm, red fruits (think: raspberry, strawberry and plum) that is balanced with a sense of red rose, rainwater-minerality, and herb. The mostly used barrique allows for the structure of the wine to be predominantly fruit-based which gives it the dual personality and promise of long life in the cellar and dynamic, hour-by-hour changes in the glass.

PROMISE

¶ Terroir, in its most broadly defined sense, is a summation of the differences that exist between unique vineyards. The fine-wine ambition that drives Pilcrow makes the clear expression of terroir an absolute and an ideal. Understandably then, we refrain from using any modern winemaking techniques—like extended maceration, micro-oxygenation, residual sugar, heavy oak., etc.—that tend to homogenize the subtle differences of site. We also avoid careless winemaking—like spoilage yeasts, volatile acidity, oxidation, etc.—for the very same reasons.

Handicraft Matters