

CARL ROY

Napa Valley

Howell Mountain AVA



The 2005 Carl Roy Sauvignon Blanc and 2004 Carl Roy Merlot represent the inaugural release of winemaker Chad Alexander. Chad's accomplished winemaking career began in the 1990's with The Hess Collection and St. Clement in Napa Valley, followed by an eight year tenure with Robert Craig Wine Cellars where he has served as winemaker. Chad is also the winemaker for the boutique, Mount Veeder producer Vиноce Vineyards and is involved in other winemaking ventures throughout the mountain appellations of Napa Valley.

The Carl Roy 2005 Sauvignon Blanc and 2004 Merlot are intense, complex wines that demonstrate Chad's expertise in producing premium quality wines from mountain grown fruit. Both wines were produced from fruit grown on Howell Mountain; Napa Valley's first AVA designated microclimate that is renowned for producing complex, robust wines with an earthy austerity.

Located to the northeast of St. Helena, Howell Mountain's rugged vineyards are located between 1,400 and 2,200 feet in elevation, have poor water retention and are planted in tuff and volcanic rock. The climate combines extended sunshine with moderating influences from elevation and the Pacific Ocean. The result is low yielding vines that produce intense fruit with exceptional acidity. Red wines are concentrated and tannic with black fruit and currant flavors that often benefit from the use of oak and bottle aging. White wines are crisp and less opulent than those from the warmer valley floor, with citrus flavors, minerals and bright acidity.



Robert Craig's Howell Mountain vineyard is surrounded by forest.



2005 Carl Roy Sauvignon Blanc, Howell Mountain, Napa Valley. Aromas of citrus and key lime. Medium-bodied palate is broad and lively with elements of grapefruit, lemon-lime and stone fruit. Finish is long and crisp. Pair with shellfish, greens with fresh vinaigrette, poultry and white fish.

2004 Carl Roy Merlot, Howell Mountain, Napa Valley. Concentrated, dark aromatics with rustic elements. Palate shows a core of black fruit wrapped in mocha, vanilla and earth with a chewy, youthful finish. Will benefit from bottle aging and decanting. Serve with grilled meats, mushroom dishes and foods with rustic braising liquids and concentrated dark fruit and demi-glace based sauces.