



INAUGURAL
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THE MASCOT

NAPA VALLEY

More than a decade ago, Will Harlan began experimenting with younger vines and select barrels of Harlan Estate, Bond, and Promontory, all projects launched by his father, internationally-esteemed blue chip wine pioneer Bill Harlan. Will's project allowed him to explore the fundamental principles of blending wine lots from extraordinary vineyards in disparate microclimates. Now named The Mascot, this bottling has since provided a unique glimpse into the character and evolution of some of the most sought-after wine estates in Napa Valley history.

"Although I grew up running around the winery, hand-turning de-stemmers, and eating grapes off the vines in our backyard, I never thought I'd discover my own passion in making wine. My family has been in the business longer than I've been around, but it was only a handful of years ago that curiosity led me beyond the event horizon of this world. It began with the experience of learning the complexities of blending wine in 2008, and progressed steadily until I found myself working in the cellar, handling barrel fermentation throughout the harvest of 2012." – Will Harlan

An inspiring accompaniment to Prime ribeye, the concentrated yet regal Mascot offers layer upon layer of fruit infused with spices floating atop a baseline of earthiness deeply reminiscent of the source vines. Coconut, brown sugar, leather, fig, cassis, plum, rosemary, coffee, and black pepper manifest harmoniously on the nose, then unfold hedonistically on the palate. 2009 The Mascot is already beautiful drinking, yet promises to gain depth and complexity in cellar over the next decade in a thrilling, even flattering complement to the legacy of the Harlan family's revered Napa estates.

THE MASCOT *Napa Valley*

Created from younger vines at Harlan Estate, Bond Estates, and Promontory.

"2009 was a generally cool year which progressed with some warmer weather but nothing extreme. This long growing season cooled down on the approach to harvest, embracing morning fog and moderate temperature throughout the picking. This consistent, mild weather allowed us time to pick each separate parcel of vineyard in a measured, methodical fashion at its most opportune moment in ripening. The resulting wines have a higher degree of density and flesh than the previous year, with aromatics more in the vein of dark fruit, spice, and earth. With a more masculine tannin structure – firm but not dry or rustic – the 2009 will age very well over the next twenty to twenty-five years."

Thank you for your time and for your interest in Connoisseur wines.