



Wonderful World of Wine

February 2026
Gary Parker Collection

2019 Ink Grade Cabernet Sauvignon

Table with wine specifications: Growing Region (Howell Mountain, Napa Valley, California), Varietal Composition (88% Cabernet Sauvignon, 12% Merlot), Fermentation (9 Months 60% New Oak, + 26 Months), Alcohol Content (14%), Suggested Retail (\$120.00), WineSellar Club Price (\$89.99).

Broad Strokes: 94 Points, James Suckling . . . Top 100 Wine of 2023, Wine Spectator From the Winery:

It takes time to learn the language of the land, to listen to what a place has to say, and what it will give. There is an art to listening, requiring patience and presence. This is our art. This is Ink Grade. Embracing our California home, which has a unique tapestry of diverse ecosystems and natural habitat for native species and wildlife, we craft wines of grace from the rugged slopes of Howell Mountain.

There is a wild purity and raw tension on Howell Mountain that awakens each one of our senses. At Ink Grade, our intent is to preserve this tension. To capture the untamed nature of the site and the structure of the terrain, producing wines both pure and complex, elegant and robust, bold and profound.

Appearance:

Ink Grade's label collection pays tribute to California's natural ecosystem with artwork by early 19th century artists featuring flora and fauna with a respectful relationship to our California home. Classy looking package with heavy bottle, deep punt and low shoulders. The wine looks one step past youthful with its ruby brilliance dimmed by a slight gray.

Nose:

Not your typical Napa Valley/Howell Mountain fruit bomb. I totally love the subtle smokey tar notes! Blackberry/marionberry, with a bit of asphalt, sage, pomegranate, accented by dark volcanic stones. Serious wood oak.

Texture:

Rich and mouth filling, somewhat rustic in the beginning. However, this changed as much as I have ever seen one wine change in the glass. It went from rustic/rough to a powerful, clean, high-flying wine.

Flavor:

So unique: Black olive, asphalt and tar hanging in there early on, then resolving to dense and stunning dark fruits that open your eyes and mind to appreciate this memorable, transforming wine. Excellent wood treatment framing the wine.

Serving Suggestions:

10-20 years in the cellar, please.

