

2008 Estate Cabernet Sauvignon Napa Valley



Winemaker's Notes:

Vibrant hues of attractive deep purples and reds are the prelude to this wine. Aromas of blackberry and black currant are complimented by smoky vanillin oak, a hint of anise, mocha and subtle dusty notes of terroir. Ripe flavors of opulent blackberry and black plum integrate with toasted notes of vanillin oak. This is a terrific rich, ripe Cabernet with length, depth and integrity.

Growing Season:

The dry season of 2008 was a challenging one for growing grapes. After a cold January and warm February, we had a significant frost season in the spring. This was followed by an unusual heat spell in May accompanied with windy conditions. June was reasonably mild and July brought only one hot week. The 2008 growing season encouraged excellent flavors to progress and encouraged quality, although overall yields were lower.

Winemaking:

The fruit was harvested in the cool morning hours and then crushed to tank where fermentation commenced after a brief period of resting on skins. Warm fermentation temperatures and an extended maceration time on skins prior to final pressing helped achieve the desired color and structure for the wine. The wine was transferred directly to barrel for 22 months of maturation.

Appellation:	Napa Valley
Vineyard	Dollarhide Vineyard Rutherford Vineyard
Blend:	85% Cabernet Sauvignon 7% Merlot 4% Petit Verdot 4% Malbec
Oak Maturation:	Aged in 100% French oak (57% new French oak) for 22 months
pH:	3.78
Total Acidity:	0.59 grams/L
Residual sugar:	<0.02%
Wine Alcohol:	14.2 %
Harvest dates:	September 16, 2008 & September 19, 2008
Bottling date:	August 14, 2010
Suggested Retail Price	\$30.00