

NAPA VALLEY



2008 Estate Grown Napa Valley Cabernet Sauvignon Monitor Ledge Vineyard

Monitor Ledge takes its name from an outcropping in the mountains overlooking the vineyard. The fruit from Monitor Ledge has been an important component of Duckhorn Vineyards wine blends since 1985. Located on the alluvial fan of Selby Creek, the site is composed of cobblestones and a gravelly, sandy loam soil. Because water drains rapidly in the lean soil, the vines struggle to grow, and the resulting fruit has intensity and structure that make the wines from this vineyard unique. With excellent sun exposure, the fruit consistently ripens to ideal maturity. This vineyard is often the first we harvest, bringing us an early indication of the quality of the vintage to come.

2008 Harvest Notes

Though the 2008 growing season presented certain challenges—from early frosts to drought conditions—a meticulous approach to viticulture and sorting yielded small crops with good concentration, highlighting soft, appealing tannins for our red varietals and bright acidity for our white grapes. A long, moderately cool summer led to a harvest that commenced in mid-August and concluded in early November. This relatively relaxed pace allowed us to pick in numerous passes to ensure quality, often focusing on individual rows or a single side of the vines.

Comments from the Winemaker

This wine displays all of the lush, concentrated red fruit character that has come to define Cabernet Sauvignon from Monitor Ledge. There is a beautiful balance between depth and brightness, with oakinspired layers of caramel, chestnut and hazelnut complementing mouthwatering flavors of dark cherry, raspberry, red currant and strawberry. A smooth, creamy mid-palate leads to a finish of fruit and sweet spice that showcases the wine's length and dimension.

Varietal Content

96.5% Cabernet Sauvignon, 3.5% Petit Verdot

Harvest Information

Appellation: Napa Valley Harvest Dates: September 1—October 17, 2008 Average Sugar at Harvest: 27.0° Brix Monitor Ledge Vineyard

Cooperage

100% French oak Chateau-style barrels (60 gallons) Barrel Aging: 18 months Age of Barrels: 100% new

Production/Technical Data

Alcohol: 14.5% .60 g/100ml titratable acidity 10-12 days fermentation at 80°F pH: 3.57

Bottled: July 2010 Release Date: September 2011