

2008 Napa Valley Cabernet Sauvignon

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 is a delicious wine blended to showcase the rich diversity of great Napa Valley Cabernet Sauvignon. The aromas offer intense layers of dark briar fruit complemented by creamy mocha, clove, vanilla and a hint of Chinese allspice. The flavors fill the palate with layers of Bing cherry, plum, cranberry, cola and cedar, as well as more woodsy elements. The oak is elegantly integrated, and creamy tannins frame the wine's rich, fruit finish.

Varietal Content

80% Cabernet Sauvignon, 13% Merlot, 5% Cabernet Franc, 2% Petit Verdot

Harvest Information

Harvest Dates: August 29 — November 7, 2008 Average Sugar at Harvest: 27.4° Brix 10 Napa Valley appellations

Cooperage

100% French oak château-style barrels (60 gallons) Barrel Aging: 16 Months Age of Barrels: 40% New, 60% Second Vintage

Production/Technical Data

Alcohol: 14.5% Titratable Acidity: 0.62 g/100ml pH: 3.52

Bottled: May 2010 Released: September 2011