



2008 VINTAGE NAPA VALLEY

2008 began as a challenging vintage. Some growers experienced nearly 30 days of solid frost pressure during the early growing season in April and May. As a result, tender young shoots and buds in many vineyards were affected by the weather and fruitfulness was inhibited. It made for one of the smallest yields on record. For consumers, the silver lining was an amazing increase in flavor intensity across the varietal spectrum. Some rain fell during the first week in October. But thick skinned Cabernet can benefit from a little rain prior to harvest. The sunshine soon returned and dried things out with beautiful flavors. Our Cabernet was picked the second week in October.

CELLAR NOTES

As it comes in from the vineyard, this single vineyard Cabernet from the northern end of the valley in Calistoga is hand sorted to remove all jacks and other non-grape materials that might affect flavors. Whole berries are transferred to a tank where they are cold-soaked for up to a week prior to fermentation. Once fermentation kicks in, the must is gently pumped over twice daily to keep the cap of skins moist and extract color and flavor. At dryness, the free run and press wines are separately barreled down for 18 months in a blend of Gamba, Alain Fouquet and Francis barrels. Malolactic fermentation is natural, allowing for better integration with the oak. The wine is bottled unfiltered.

TASTING NOTES

Intensely structured, with ripe, bold tannins, this wine is sourced from a single vineyard at the northern edge of Napa Valley. It has a rich core of cassis, blackberry, anise and chocolate. Sleek and tightly wound, the wine has great cellaring potential, yet is drinking well now.

Oak: 100 Percent French Oak

Cases Produced: 800

Appellation: Napa Valley

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