



APPELLATION: NAPA VALLEY  
VARIETAL BLEND: 100% CABERNET SAUVIGNON  
PRODUCTION: 10 BARRELS  
DIRECTOR OF WINEMAKING: SPENCER GRAHAM

#### VINEYARDS

Fruit for our 2008 Cabernet Sauvignon Mount Veeder comes from a sustainably farmed, mature vineyard at elevations of up to 1,150 feet. Mount Veeder is on the western edge of the Napa Valley, high above the valley floor in the Mayacamas Range. Well-drained volcanic soils on steep, rocky slopes provide the ideal stressful conditions typical of true mountain vineyards. The microclimate is very different from the Napa Valley floor. Mount Veeder sits above the fog bank allowing the vineyards to be exposed to the early morning gentle sun. Daytime temperatures on Mount Veeder are typically five to ten degrees cooler than on the Valley floor. Mount Veeder is protected from afternoon heat by the surrounding mountains. It also benefits from slightly warmer nights as the cooler air sinks to the lower elevations. Mount Veeder provides the raw materials to create wines possessing well-developed tannin structure and ample acidity.

#### VINTAGE

The 2008 growing season started with below average winter rainfall for the second year in a row. This led to low yields and smaller berry sizes. Moderate temperatures of 80-degree days throughout most of the summer cultivated balanced vines resulting in even grape ripening. The harvested fruit showed incredible extraction, concentration and dense tannins

#### WINEMAKING

Upon arrival at the winery, our 2008 Cabernet Sauvignon Mount Veeder grapes were hand-sorted to give us more control over the quality of fruit entering our fermentation tanks. The berries were lightly macerated and then given a long, cold soak in order to extract color and flavor from the skins. Fermentation was allowed to begin with "native" yeasts. Throughout fermentation, we carefully monitored the juice and skins. The must received a combination of pump overs and punch down treatments each day as needed. Once fermentation was complete, the wine was further macerated on the skins to increase color and flavor extraction. This also allowed the tannin structure to soften. The wine was aged for 26 months in a selection of 60-gallon French oak barrels. The wine was handled as little as possible from fermentation through barrel aging and finally bottling in order to allow it to continue to deepen in richness and complexity.

#### WINEMAKER'S NOTES

Dark maroon in color. Full of forward aromas of cassis flowers, bright lilac and boysenberry. A very structured wine overflowing with blackberries, plums and flavors of chocolate powder. This wine has excellent grip and finishes long and the caramel notes delicately sweeten the finish.

*Elizabeth Spencer*

POST OFFICE BOX 608  
RUTHERFORD, CALIFORNIA 94573  
TEL: 707-963-4762 | FAX: 707-963-1822  
WWW.ELIZABETHSPENCERWINES.COM