



APPELLATION: NAPA VALLEY
VARIETAL BLEND: 83% CABERNET SAUVIGNON, 16% MERLOT,
1% CABERNET FRANC
PRODUCTION: 60 BARRELS
WINEMAKER: SPENCER GRAHAM

VINEYARDS

The fruit for our Cabernet Sauvignon Napa Valley is selected from a representative array of vineyards located in the Napa Valley's finest sub-appellations. We are privileged to work with exceptional growers with premier vineyards in St. Helena, Howell Mountain, Yountville, Oakville, Rutherford and Mount Veeder. This diverse assortment of vineyards allows us to produce a Cabernet Sauvignon which is truly representative of Napa Valley.

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 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, also referred to as must. 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. Underscoring our winemaking philosophy of "minimal intervention", the wine was handled as little as possible from fermentation through barrel aging and then bottled without fining or filtering.

WINEMAKER'S NOTES

Deep magenta in color with loads of flavor. This wine presents with our signature aromas of cassia and cigar box, with notes of dried cherries on the nose. The palate is broad and velvety. A black plum entry is balanced by a finish of black cherry and Mexican chocolate. Balanced natural acidity lends a youthful brightness and indicates that the wine will age gracefully.

Elizabeth Spencer

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