



2008 Vintage Summary

If one were to simply look at the dates of specific events that occur in the vineyard, one would say that 2008 was an average vintage for Napa Valley. However, 2008 was far from average. California was in a drought and the early spring months were warm, which lead to an early budbreak. In April, however, our fortunes changed as we were hit with some of the hardest frosts in recent memory. We then saw heat waves in early May, which is quite rare, and again at the end of August, which was to be expected. To finish off the season, we had cool fall temperatures which protracted our harvest dates a little.

In the end, 2008 produced a very small crop and all of our blocks came in with less fruit than we originally estimated. This was not a year for vineyard owners as the crop loads were off by 30-50%. But the quality of the fruit that did come in to the winery was fantastic.

We've since come out of our drought in California and have had what looks to be three consecutive cool growing seasons. This will bring lower alcohol levels and more structure to the Napa cabernets, giving them a bit more character than in the warmer years of the last decade. We strive to make our wines with as little intervention as possible, in a more traditional style of cabernet, so this fits with our beliefs quite nicely.

This 2008 vintage has great concentration and is similar to the lush 2007 vintage. The 2008 will carry a bit more structure and tannins that will make it a wine to enjoy for many years to come.

Winemaking

Hand picked with a 5 day cold soak at 50 degrees. Hand punch-downs 3-4 times a day and fermented with a native, and D-254 yeasts. Fermentation temperature was allowed to rise to 33° Celsius. Free run juices were moved to directly to barrel to finish fermentation and press wine was kept separate.

Vintage: 2008	Alcohol: 14.9%
Appellation: Napa Valley	TA: 0.68 g/100mL
Varietals: 94% cabernet sauvignon 4% cabernet franc 2% malbec	pH: 3.8
Vineyards: 66% from Coombsville 30% from Howell Mountain 4% from Oakville	Cooperage: 100% French oak barrels from Taransaud, Darnajou, Boutes, and Vicard
	Production: 100 Cases
	Release Date: 1 October 2011
	Release Price: \$50