

# NELMS ROAD

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## 2008 NELMS ROAD CABERNET SAUVIGNON Washington State

Release Date: March, 2010  
Bottling Date: June 17-19, 2009  
Alcohol: 14.1% by volume  
Production: 4,047 cases  
Composition: 87% cabernet sauvignon  
7% merlot  
4% cabernet franc  
2% petit verdot

### About Nelms Road:

In 1998, Woodward Canyon Winery began producing wines under its second label, Nelms Road. Nelms Road offers merlot and cabernet sauvignon from Walla Walla Valley and Washington State grapes. It was developed to produce delicious and affordable red wine from young vineyards or declassified Woodward Canyon Winery production. While these wines may be cellared for several years, they are truly ready for enjoyment now.

### Description:

This newest bottling of Nelms Road Cabernet Sauvignon reflects the 2008 vintage very well. The younger vines from Spring Creek continue to produce better grapes allowing us to produce better wine nearly every year. Add to that some truly phenomenal press wine from some of the oldest and most celebrated vineyards in Washington State such as Woodward Canyon, Champoux and Sagemoor, and we can produce a cabernet sauvignon of great quality at a very attractive price.....Nelms Road.

The warm and generally moderate growing conditions in 2008 gave beautifully ripe fruit with flavors of dried black fruits, cassis, and cherry leading to a nice generous finish. Subtle aromas of leather, spice, tobacco, and vanilla integrate with high toned berry fruit; the wine is dark purple in color. This wine was bottled early to retain fruit and is quite drinkable for a wine so young.

While this wine was produced for early consumption I do believe that it will improve with additional time in bottle. With proper storage this wine should easily age five years. This red wine would be fantastic with wood fired pizza, nearly all oven roasted meats and/or almost any well made raw milk cheese.