

2008 WALLA WALLA VALLEY CABERNET SAUVIGNON

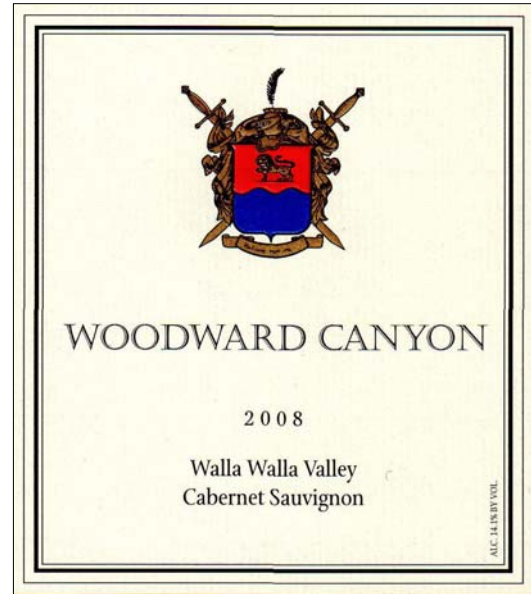
Varietal Composition: 77% cabernet sauvignon
10% cabernet franc
7% syrah
3% merlot
3% petit verdot

Alcohol: 14.1 % by volume

Bottling Date: July 28, 2009

Release Date: February, 2010

Production: 723 cases 750 ml



Vintage Specific Characteristics and Production Notes:

In 2008 we saw beautiful ripening with full physiological maturity achieved through rigorous cultural practices such as leaf stripping, shoot thinning and green harvesting. The average yield was around two tons per acre; several blocks were thinned to one cluster per shoot to insure evenly ripened, fully mature fruit. Our efforts toward sustainable wine growing are clearly beginning to show; this is truly exciting stuff!

All grapes were harvested by hand and sorted prior to crushing. Only perfect clusters were used. This cabernet was fermented in very small 2000 liter stainless steel tanks and was punched down two times per day. After pressing and settling, this red wine went directly to French chateau barrels for additional aging and maturation.

General Characteristics:

This wine has enticingly high toned aromas of sweet pipe tobacco, Asian spices, subtle oak and clove that integrate beautifully with generous black berry/cassis fruit. A rich mouth feel begins with blackberry leading towards a chocolate/mocha finish that is exotic, enticingly rich and long. The wine tastes almost sweet. While this wine may be enjoyed now, it will benefit from additional cellaring and should continue to develop for six years or more with proper storage.
