



## 2008 CINDER CONE RESERVE RED HILLS LAKE COUNTY

The 2008 Cinder Cone Reserve, our first blended wine, is a unique assemblage of Rhône and Bordeaux varieties. The name “Cinder Cone” and our burnt label design were selected to represent our unique area where recent and numerous volcanoes formed our unique terroir. The results are clearly visible in the formation of a cinder cone that adjoins our vineyard property that is a quarry for volcanic rock and cinder remnants from nearby Mt. Konocti.

### VINEYARD

The Syrah, Cabernet and Grenache are from our estate Crimson Hill Vineyard. The Malbec was selected from the nearby Red Hills Ranch, and we believe this component makes the flavors of this blend so uniquely deep and complex. Because of our elevation (about 2,000 feet), climate and soils, Malbec does very well in our area.

### WINEMAKING

The grapes were all individually hand harvested at their optimum ripeness, gently destemmed and fermented in small lots. The resulting wines were then pressed in our basket press and aged in combinations of French and American oak barrels for 18 months.

### TASTING NOTES

This complex wine exhibits layers of ripe blueberries and blackberries with hints of lilac and peppercorns. It has powerful flavors of dense berry and savory toasted oak with a long peppery finish.

Serve this wine with meaty rich dishes such as slow cooked, braised short ribs.

**48% Crimson Hill Syrah**  
**24% Crimson Hill Cabernet-Sauvignon**  
**14% Crimson Hill Grenache**  
**14% Red Hills Malbec**

**Alcohol: 14.6%**  
**Production: 500 cases**  
**Retail Price: \$24**

