



2008 ESTATE CABERNET SAUVIGNON CRIMSON HILL VINEYARD

This wine is an example of the quality that can be attained by the *vigneron* (“wine grower”), where the grower and winemaker are the same. Growing quality Cabernet Sauvignon in the Red Hills appellation requires a very different approach than growing this varietal in other areas of the North Coast. This second release of our Cabernet Sauvignon is the creation and result of all Greg’s experience, passion and effort.

VINEYARD

Our 2008 Cabernet Sauvignon is from Block 9 of our Crimson Hill Vineyard in the Red Hills District of Lake County. The vineyard is at 2,000 feet elevation and overlooks the southern end of Clear Lake. We purchased this adjoining 15 acre parcel in 2004, which was planted with 13 acres of Clone 7 Cabernet in 1995. The soils are red and volcanic and provide the perfect site for growing great red wines. The climate is ideal for late-season reds because, during the long growing season, the vineyard receives daily full sun with warm temperatures which are tempered by daily afternoon mists.

WINEMAKING

The grapes were crushed, concentrated by bleeding 8% of the volume, and then cold soaked for three days prior to fermentation in bins holding approximately 1.5 tons each. The bins were punched down and aeratively pumped over for a period of 10 days providing a gentle quality extraction of color, flavor, and texture. After pressing, the wine was aged in a combination of new and used French oak barrels for a period of 20 months.

The four individual wines were racked in late June, stabilized, blended and bottled on July 25. We use a Stelvin screw cap closure which we believe is the only way to finish any white or delicate wine. We do not want the freshness of this wine to be hindered or compromised by a cork. The cap also allows us to bottle the wine using less sulfites because of lower oxygen transfer into the wine, which will enhance the fruit character and increase bottle aging capability.

TASTING NOTES

The wine exhibits aromas of ripe plum and fig with highlights of chaparral spice and currants. The lively concentrated flavor bursts with ripe berries and sweet oak. This structured wine calls for full throttle fare as grilled meats, game or smoked cheese.

Harvest: Sept. 8, 2008
Harvest volume: 6.0
Harvest Brix Average: 27.9
Harvest Acid: 5.4 g/l
Harvest pH: 3.45

Bottling: July 2010
Alcohol: 14.4%
Production: 175 cases
Retail Price: \$24

