

LOT 205

2008 CABERNET SAUVIGNON

TASTING NOTES

The 2008 Cabernet Sauvignon is composed of lots from three growing areas: Lake County (81%), Sonoma County (11%), and the Lodi area (8%). The dominant component, from Lake County, was harvested at good ripeness (25.5 Brix); it sets the tone for the full, round texture and roasted black fruit character of the blend. Though harvested slightly less ripe, the Sonoma County fraction—grown in the hills just west of Calistoga—contributed additional density to the blend, as well as a sweet tobacco and spice note. The Lodi portion was predictably more straightforward in character; its soft tannins and accessible personality helped to create a more supple mouth feel, with more integrated tannins.

All three of these lots spent between 14 and 18 days on the skins during fermentation, and all went through malo-lactic in stainless tanks immediately following pressing. The Sonoma County lot saw 11 months of oak (a blend of 70% American and 30% French), while the Lake County and Lodi components saw just under 9 months of American oak only. The blend was made in February of 2010, and bottled in April.

Alcohol by vol.: 13.98%

TA: 0.58/100ml

pH: 3.73



Winemakers Tasting Impressions

A deep, full garnet in color, the wine offers lush, ripe plum and black cherry fruit, framed by suggestions of baking spices and smoky oak. Its generous palate impression and fine concentration of flavor make it a great match for hearty pastas, grilled red meats, and rich stews such as coq au vin

Paul Mar

CALIFORNIA WINE WITH A TWIST!