

2008 Cabernet Sauvignon

Case Production: 1162 cases bottled July 2010

Blend and Vineyard Sources: 86% Cabernet Sauvignon

20 % Bacchus Vineyard	Columbia Valley
16 % Tapteil Vineyard	Red Mountain
16% Weinbau Vineyard	Wahluke Slope
15% Dionysus Vineyard	Columbia Valley
7% Seven Hills Vineyard	Walla Walla Valley
6% DuBrul Vineyard	Rattlesnake Hills
6% Ciel du Cheval Vineyard	Red Mountain
7% Merlot: Tapteil & Ciel du Cheval	Red Mountain
4% Cabernet Franc: Weinbau	Wahluke Slope

Analysis: pH-3.64 Total Acidity-0.64 Alcohol-14.53

Cooperage: 65% new French oak with the remaining a mix of one year and older French oak. The barrels are from select coopers, the oak from a variety of tight grain oak French forests and the wine remained for 22 months in the barrels.

Winemaking: Crushed gently and dropped by gravity into 1.5 ton bins, cold soaked for 24 to 72 hours, then inoculated with a variety of yeasts, hand-punched and pressed directly to barrel where the wine finishes both primary and secondary fermentations.

Vintage: Similar to the 07 vintage, hot conditions in the late spring and early summer were offset by cooler nighttime temperatures all summer and cooler overall temperatures closer to maturity maintaining optimal natural acidity levels, creating balanced flavors and allowing for extended hang times.

Appellation: Columbia Valley

Release Date: November 2011

Retail Price: \$32.00