



2008 Cabernet Sauvignon

Walla Walla Valley

Winemaker Notes

Layered and complex, our 2008 Cabernet Sauvignon demonstrates a genuine sense of place and exquisite balance. First, scents of plums, black cherries, flowers and gravel emerge. Then, aromas of melting dark chocolate, toast, coffee bean and earth start to show. Soft, polished tannins cradle an amazing core of ripe dark fruits and subtle minerality. The supple mouthfeel leads seamlessly to a long, elegant finish.

- Jean-François Pellet, Winemaker

The 2008 Vintage

The 2008 growing season had a mind of its own. The vines starting blooming late, but ended up ripening early. Because of the compressed season, we had to work a little harder to tend our vines properly. Nonetheless, we were thrilled with the outcome. The 2008 vintage displays very supple fruit flavors, perfectly balanced with crisp acidity.

Wine Specifics

Varietal(s):	80% Cabernet Sauvignon, 10% Merlot, 4% Cabernet Franc, 4% Malbec, 2% Petit Verdot
Vineyard(s):	58% Seven Hills Vineyard, 42% Pepper Bridge Vineyard
Appellation:	100% Walla Walla Valley
Oak Program:	100% French oak; 48% new oak, 52% used oak
Time in Barrels:	20 months
Harvest Date(s):	September 16 through October 9, 2008
Brix at Harvest:	25.8
Total Acidity:	0.56 g/ml
pH:	3.82
Finished Alcohol:	14.1% by volume
Total Production:	2,266 9-liter cases and 60 cases of magnums
Bottling Date:	June 16 & 17, 2010
Release Date:	May 5, 2011



100% Estate
Sustainably Farmed