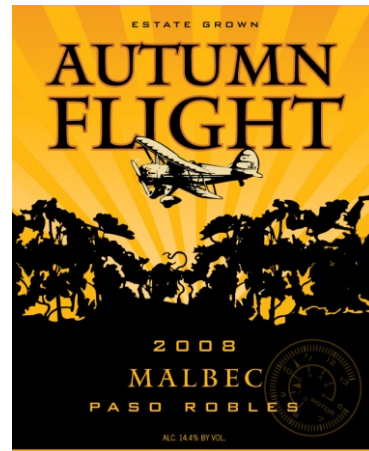




J & J CELLARS

Autumn Flight 2008 Malbec

VARIETIES:	100% Malbec
APPELLATION:	Paso Robles
VINEYARD:	Shandon
ALCOHOL:	14.4%
ACIDITY:	6.3g/L
pH:	3.54
CASES PRODUCED:	50



GROWING CONDITIONS

The 2008 vintage in the Paso Robles region began with an average winter, which provided for a normal spring bud break around mid-March. An unexpected late spring frost interrupted the normal progression of the growing season and greatly reduced crops. The remainder of the season progress continued normally with warm days and cool nights. September and October brought slightly cooler than average temperatures slowing harvest. The reduced crop load and long hang time in the vineyard prior to harvest allowed the grapes to develop excellent concentrated, mature flavors which translated directly to the wines.

WINEMAKING

Our grapes were harvested in the cool early morning hours and brought to the winery where they were de-stemmed and crushed into a stainless steel fermentor. After 24 hours the must was inoculated and pumped over 2-3 times daily through the duration of primary fermentation. The grapes were pressed and upon completion of malolactic fermentation the wine was aged in a combination of French, American and Hungarian Oak, for 15 months prior to bottling.

TASTING NOTES

Our Shandon Estate Malbec has aromas and flavors of blackberry, fig, anise and dark smoky spice, all balanced by smooth tannin.

CELLARING

This wine may be cellared for a few years, but is drinking beautifully now.

FOOD SELECTION

Will make a great accompaniment to a variety of Spanish tapas and Italian antipasti.

MEDALS