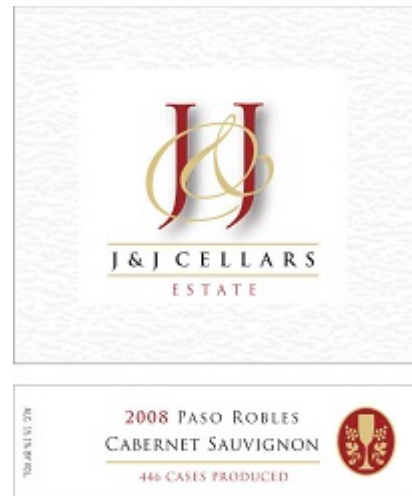




2008 Cabernet Sauvignon

VARIETIES:	100% Cabernet Sauvignon
APPELLATION:	Paso Robles
VINEYARD:	San Miguel Estate
ALCOHOL:	15.1%
ACIDITY:	6.6 g/L
pH:	3.93
CASES PRODUCED:	446



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, (25% new) for 11 months prior to bottling.

TASTING NOTES

Our Estate Cabernet Sauvignon has aromas and flavors of sweet raspberry, cherry, and toasty vanilla with full tannins and a lingering finish

CELLARING

Enjoy now with decanting. Best cellared for 1-2 years and will continue to evolve beautifully during the next 4-6 years.

FOOD SELECTION

Hamburgers, steaks and tri-tip – this wine will work well with a variety of beef inspired meals.