

2008 Rutherford Estate Vineyard Cabernet Sauvignon Napa Valley



Winemaker's Notes:

This wine has deep, vibrant purple hues. Aromas of blackberry and youthful black plum prevail over a hint of dusty terroir, subtle toasted oak and a nuance of sweet mocha. Flavors of blackberry dominate with a thread of raspberry and vanillin, all integrated with the complexities of barrel maturation and a big round structured yet graceful finish. This is a tremendous Cabernet, structured with a sense of style and charm. Enjoy!

Growing Season:

The dry season of 2008 was a challenging one for growing grapes. After a cold January and warm February, we had a significant frost season in the spring. This was followed by an unusual heat spell in May accompanied with windy conditions. June was reasonably mild while July only brought one hot week allowing flavors to progress well. The result of all of this being lower yields, while quality seemed to be encouraged with excellent flavors.

Winemaking:

The fruit was harvested in the cool morning hours, then crushed to tank where fermentation commenced after a brief period of resting on skins. Warm fermentation temperatures were encouraged to achieve the desired color and structure for the wine before an extended maceration time of skins prior to final pressing. The wine was transferred directly to barrel for 23 months of maturation.

Rutherford Estate Vineyard:

St. Supéry's Rutherford Estate Vineyard is on the "Rutherford Bench" of mineral-rich alluvial soils and sandy clay loam from the Mayacamas Mountains. Deep, well-drained soil allows the grapevine's root system to mine for nutrients and water, which yields complex and concentrated flavors in the fruit. Roughly 35 acres of our Rutherford Estate Vineyard are planted with Cabernet Sauvignon, Merlot, Petit Verdot and Cabernet Franc – varietals perfectly suited for the climate and soils in Rutherford.

Appellation	Rutherford, Napa Valley
Vineyard:	Rutherford Estate Vineyard
Variety/Blend	91% Cabernet Sauvignon 5% Merlot 4% Petit Verdot
Oak Maturation	Aged in 100% French oak (57% new oak) for 22 months
pH	3.73
T. Acidity	6 g/L
Residual sugar	Dry <0.2%
Alcohol	14.1 %
Harvest dates	September 10, 2008
Bottling date	September 16, 2010
Suggested Retail Price:	\$85.00