



2008 CRU CABERNET SAUVIGNON

**Harvest Date**

September 8 - October 28, 2008

Barrel Age

18 months in French Oak, 50% new

Cooperage

Taransaud, St. Martin, Ermitage, Demptos, Baron, "O", Saury

Blend

83% Cabernet Sauvignon, 6% Petite Verdot,
4% Merlot, 4% Cabernet Franc, 3% Malbec

Bottling Date

April 13, 2010

Alcohol

14.8%

Release Date

Fall 2010

"It's all about making the wine in the vineyard" is how Keith Emerson, Director of Winemaking at Vineyard 29, describes the philosophy behind making our Cru Cabernet Sauvignon. Everything from site selection, crop yield, and picking decisions are made with the final blend in mind. This is deliberate, detail-oriented winemaking resulting in an elegantly composed wine that depicts the best of Napa Valley Cabernet Sauvignon.

The 2008 Cru exhibits a deep purple-tinged hue that is darker than previous vintages. Aromas of cassis and ripe wild berry suggest an intense level of freshness. The nose evolves to exhibit roasted coffee bean and cocoa and it finishes with a delicate hint of baking spices and orange rind. The palate is rich with huckleberry and other black fruits while white pepper dust and cocoa linger on the finish. This wine exhibits a polished focus that can be attributed to its balanced acidity and beautifully refined tannins. The 2008 Cru has an intense richness that will drink beautifully now until 2018.

Cases Produced: 5643

Retail Price: \$54 ~ 750ml