

C A L I 3 5 1



2008 CALI 351 Napa Valley Cabernet Sauvignon Founder's Reserve

Vinification Notes:

The grapes were harvested from organically farmed vineyards located in Calistoga along the Silverado Trail. We harvested each vineyard block to small half-ton bins and fermented in small tanks and one-ton open top bins. After a three to five day cold soak, the grapes were inoculated and pumped over or punched down three times daily until near dryness, at which time they were punched down one to two times per day. At dryness, the wine was drained and pressed off the skins. We use a basket press to gently process the fermented grapes. The small lots were then aged separately for 20 months in barrels and blended four months before bottling.

Tasting Notes:

The 2008 Cabernet has a concentrated fruit nose, with an almost candied fruit character, as well as alluring red and black fruit notes followed by anise, toasty oak, maple and earthiness speaking of minerality. On the palate it shows blackberry and apricot fruit, and it fleshes out with richness and supporting tannins to give the wine weight. It is ready to drink now, but will reveal more with another 1-2 years of age.

Harvest Date(s): October 10 - October 16, 2008

Harvest Chemistry

Avg Brix: 25.6

pH: 3.61

TA (g/L): 6.3

Technical Wine Notes:

Blend: Cabernet Sauvignon: 99% Merlot: 1%

New Oak: 65%

Alc %: 14.7%

pH: 3.65

TA: 6.1 g/L

RS: 1.1 g/L

9L Cases Produced: 415