

2008 Cabernet Sauvignon

Vintage 2008 had all of the right climatic components that we hope for, but the timing was difficult. Late frosts, high winds, and high temperatures all conspired to produce a challenging vintage. On the positive side, those of us who farmed diligently, waited patiently and harvested carefully were able to produce wines of great promise. As always, we waited patiently while carefully monitoring (and tasting) our berries to ensure that each small part of the vineyard puzzle was picked at the right time. Our crew worked hard to harvest these prized flavors early in the morning.

Each one of the small Cabernet blocks we farm were all picked, sorted and fermented separately to provide us with a variety of components from which to construct this wine. As the individual wines aged in barrel, the more structured, intense and perfumed examples were routinely identified and finally crafted into this finished wine.

Still quite young, this Cabernet is promising immense potential to age with grace. It is currently showing fruit-forward and heady notes of brambleberry and cassis balanced with anise, cocoa powder and cedar in tandem with our signature Bell Mountain spice. Bright acidity and ripe tannins bring harmony and balance to this vintage and its luxurious, satisfying texture will continue to soften over the next 8 years as this wine develops.

Profile

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| Appellation | Alexander Valley |
| Harvest | 10-7 through 11-7-2008 |
| Cooperage | 100% French; 80% new |
| Blend | 100% Cabernet Sauvignon |
| Alcohol | 13.9% |
| Brix | 23-27 |
| pH | 3.73 |
| Total Acidity | 6.06 g/L |
| Bottling | 9-28-2010 |
| Production | 750 cases |

