



### **WINE STATISTICS**

<b>BLEND:</b>	81% Cabernet Sauvignon; 8% Merlot; 6% Cabernet Franc; 4% Syrah; 1% Malbec
<b>APPELLATION:</b>	Sonoma Valley
<b>HARVEST DATES:</b>	September 4 <sup>th</sup> through October 24 <sup>th</sup> , 2008
<b>SUGAR AT HARVEST:</b>	24.6 degrees Brix average
<b>FERMENTATION:</b>	14 days in stainless steel tanks, pumped over three times daily
<b>AGING COOPERAGE:</b>	Aged 24 months in 20% new oak barrels: French, Hungarian, and American
<b>ALCOHOL:</b>	14.5% by volume
<b>ACIDITY:</b>	TA = 0.69 g/100ml; pH = 3.40
<b>PRODUCTION:</b>	1,548 cases (12 x 750ml); 10 cases (6 x 1.5L bottles)
<b>RELEASE DATE:</b>	September 1 <sup>st</sup> , 2011
<b>WINERY RETAIL:</b>	\$28 per 750ml bottle, upon release

### **WINEMAKER'S NOTES**

*Supple and generous, this is a solidly built Cabernet blended in the classic Bordeaux style that Walter Schug pioneered in California while winemaster of Joseph Phelps Vineyards (1973 to 1983). A ripe mouthful of currant and cherry flavors is framed by fine tannins and a touch of spicy oak. It has a classic bouquet bursting with berries, cassis and spice. Merlot, Cabernet Franc, Syrah and Malbec are blended in to add charm and grace, further enhancing the bright berry flavors and lively acidity. Try this wine with hearty stews, wild mushrooms and grilled meats. Though ready to enjoy now, this wine will develop gracefully with 5 to 7 years of additional cellaring.*