



Éloge

Vintage: 2008

Color: Dark Ruby Red

Aroma: Extraordinary aromas of black cherries and chocolate, cedar, cassis, leather, mocha, crushed rocks. Distant hint of smoked meats

Taste: Deep, full and layered with incredible concentration. Lush fruit, and full bodied flavors of chocolate dipped- black cherries, currents and plums. Toffee, mocha and spices round out the profile.

The Year: 2008 began with intense storms that brought high winds and heavy rains to the region, but that soon waned and Napa Valley experienced a dry Spring. The drier soils prompted vines to push out early, providing the “perfect storm” for frigid, dry air to create conditions for the deepest and longest frost period in decades. As Spring progressed there was cooling and rain at bloom, a relatively cool Summer delayed veraison, requiring careful crop thinning then a big hot spell came along in early September. The heat spell ratcheted everyone into high gear as several varieties were coming into ripeness all at once. The red varieties however benefited from long hang times in warm weather providing excellent ripening and a balanced structure. While a lighter than average vintage, 2008 looks to be another where vintners and growers in Napa Valley will continue their well-earned reputation for excellence in the world of wine.

Harvest: September 23, 2008 – October 24, 2008

Brix: 26.5

TA/pH: 0.63/3.69

Bottled: August 2010

Released: September 2011

Varietal: 55% Cabernet Sauvignon, 25% Cabernet Franc, 10% Petit Verdot, 10% Merlot

Alcohol: 14.6%

Appellation: 100% Napa Valley, 100% 2008 Vintage