



Right Bank

Vintage: 2008

Color: Dark Ruby

Aroma: Rich tone of mocha, cedar, blackberries, black pepper and plums as nose opens up

Taste: Rich full palate. Mocha, chocolate, espresso and ripe raspberries. Lots of layers with sweet integrated tannins, great texture, again black fruit with crushed rocks and silky finish. The finish is long and lingering aftertaste that lasts several minutes. Will improve for 12-15 years and hold there for 10 more.

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: October 3-24, 2008

Brix: 25.3

TA/pH: 0.61/3.71

Bottled: June 2010

Released: November 2010

Varietal: 55% Merlot/45% Cabernet Franc

Alcohol: 14.2%

Appellation: 100% Napa Valley, 100% 2008 Vintage