

SILVER OAK

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Alexander Valley Cabernet Sauvignon

TASTING NOTES

Our 2008 Alexander Valley Cabernet Sauvignon is a dark, rich full-bodied wine with great tannic structure and mouth-feel. It has a garnet color and a nose of ripe boysenberries, cherry liqueur, dark chocolate, sandalwood and a hint of roasting meat. On the palate, it is mouth-coating and incredibly rich in umami. It has a very long, savory finish with the slight grip of fine-grained tannins. Given proper cellaring, this wine should give drinking pleasure through 2030.

BLENDING AND AGING

Our 2008 Alexander Valley Cabernet Sauvignon, selected from several different vineyards throughout the appellation, is 100% Cabernet Sauvignon. We blended the vineyard lots in early 2009 and transferred the wine to 50% new and 50% once-used American oak barrels for aging. Blending prior to barreling allows us to achieve a balance of the wine's natural elements, such as fruit and tannin, before they are influenced by oak. The wine was then aged in barrel for approximately 24 months and another 15 months in bottle to harmonize its components before release.

VINTAGE DESCRIPTION

The 2008 vintage featured a dry spring with serious frost damage in some vineyards and cool bloom-time conditions, which, coupled together, produced a light crop. It was a mild summer with a few heat spikes in July, August and early September. Harvest was about nine days earlier than normal due to the small crop and the accelerated ripening from the warm temperatures. We started picking in Alexander Valley on September 1st and concluded harvest on October 3rd.

VINTAGE	2008
APPELLATION	Alexander Valley
COMPOSITION	100% Cabernet Sauvignon
BOTTLE SIZES	750ml, 1.5 L Magnum, 3 L Double Magnum, 6 L Imperial
ALCOHOL	13.9%
RELEASE DAY	August 4, 2012

