



## 2008 Columbia Valley Cabernet Sauvignon

### Varietal Composition: Cabernet Sauvignon

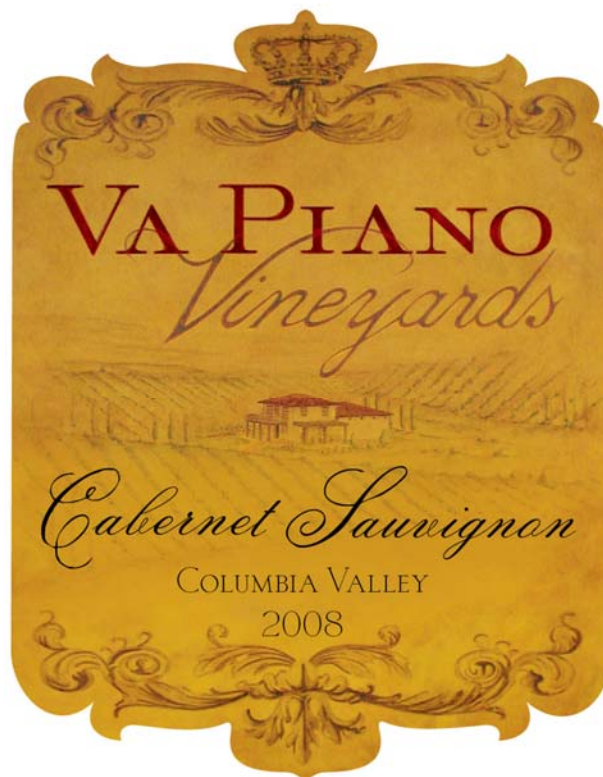
#### Vineyard Sources:

- 27% Seven Hills Vineyard
- 20% Phinney Hill Vineyard
- 12% Portteus Vineyard
- 10% Dionysus Vineyard
- 10% Klipsun Vineyard
- 9% Va Piano Vineyard
- 7% Chelle den Millie Vineyard
- 5% Destiny Ridge Vineyard

**Oak Composition:** 50% New French  
50% Neutral French

**Barrel Aging:** 23 months

**Chemistry:** 14.4% Alcohol, .60 TA, 3.75pH



### 2008 Vintage Description

Looking back, the 2008 vintage started with a late cold and wet spring. Knowing our growing season would not be as long, we thinned clusters very early allowing the plants to fully ripen the fruit. As harvest approached, we were blessed with warmer weather and frost-free nights. The 2007 wines were bigger, riper wines as very hot weather swept across Washington State. The 2008 wines are beautifully balanced because of a moderately warm summer with longer hang time that reached late in to October and early November.

### Winemaker Notes

The 40 barrel lot of the 2008 Columbia Valley Cabernet Sauvignon was carefully crafted from premium Walla Walla and Columbia Valley grown fruit. This noblesse Cab showcases chocolate, cassis, and a rich black cherry on the nose. On the palate, the wine showcases a sweet, balanced tannin structure and a long smooth finish.

*Justin Wylie, winemaker*