

**2008 CUVÉE
LAKE COUNTY**

Winemaker Tasting Notes

An easy-going, medium bodied red blend with bright red fruits that flirt with blackberry and leather in the expressive nose. Multi-layered flavors unfold as the four grapes in the blend show themselves: earthy Cabernet Franc, mineral Petite Verdot, deep black Merlot, and classic Cabernet Sauvignon. This wine is very approachable but finishes with plenty of dense tannins.

Vineyard

This wine was blended from some of Lake County's best vineyards and our own estate fruit. The Cabernet Franc, Merlot, and Petite Verdot are grown along the shores of Clear Lake and benefit from the mitigated temperatures of this region. Grown at our high elevation site on the ranch named the Diamond Mine, the Cabernet Sauvignon brings great structure and intensity to the blend.

Winemaking

All the fruit was carefully hand-sorted and gently crushed. Fermentations were pumped over twice per day and the resulting wine was aged for 18 months in French oak barrels (25% new). The wine was neither fined nor filtered prior to bottling.

Wine and Food Pairing

This fantastic, everyday, food-friendly red blend is perfect with grilled meats, pastas, BBQ, and soft cheeses.

Technical notes

Release Date	April 2011
Blend	65% Cabernet Sauvignon, 25% Merlot, 8% Cabernet Franc, 2% Petite Verdot
Appellation	100% Lake County
Aging	18 months in French oak barrels (25% new)
Alcohol	14.4%
TA (g/liter)	5.9
pH	3.92
Production	544 cases