

JEFF GORDON CELLARS



2008 NAPA VALLEY CABERNET SAUVIGNON

TASTING NOTES

The 2008 Napa Valley Cabernet Sauvignon is composed of grapes from two mountain vineyards on opposite sides of the Napa Valley. One vineyard is located on the rocky, volcanic soils of Atlas Peak, and the second sits on a rocky hillside just north of the town of St. Helena in the Spring Mountain appellation. Both of these vineyards are approximately 1,000 feet above the Napa Valley floor.

The 2008 vintage produced some truly beautiful, high quality wines, however, quantities were low. With one of the harder frosts to date, crop levels were smaller than usual. With mountain fruit these vineyards were able, with their light crops, to produce an intense and complex wine. This wine has subtle vanilla notes on top of dark fruit aromas, with undertones of Napa dust—a famous smell existing in a good Napa Cab. The fruit is framed by coating, but velvety, tannins. With the pH at 3.7 and total acidity at 5.7 g/L, the ripe fruit is well framed, giving this wine great balance. Decant this delicious Cab to enjoy now, or you may cellar it to savor for years down the road.

WINEMAKING NOTES

The two vineyard lots were fermented separately prior to blending. After gentle crushing and a two day cold soak, a combination of punchdowns and pumpovers were employed during fermentation to gain maximum extraction from the skins without harsh tannins.

VINEYARDS

Stagecoach Vineyards, Napa Valley/Atlas Peak
Corbett Vineyards, Napa Valley/Spring Mountain

SPECIFICATIONS

Production: 253 cases
Alcohol: 14.5%
Total Acidity: 5.7g/L
Ph: 3.7
Barrel Aging: 20 months
Barrel Types: 25% new American Oak
 25% 2-3 year old American oak
 50% 2-3 year old French oak

