



2008 Emery Estate Bordeaux Blend

TECHNICAL DATA:

Alcohol Content: 14.8%

Bottle Size: 750 ml

Cases Produced: 200 cases

Appellation: Sonoma Hillside, 16600 Block

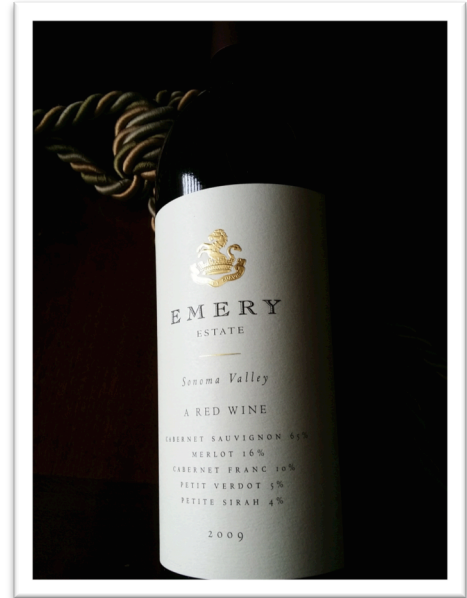
Cooperage: 100% French, 40% New

Varietal Composition: 54% Cabernet Sauvignon,

19% Merlot, 19% Cabernet Franc, 5% Petit Verdot, 5% Syrah

Winemaker: Derek Irwin

Suggested Retail: \$32.00



Tasting Notes:

A dense opaque Cabernet blend with black currant, strawberry, and cassis in the nose with hints of toast, sandalwood and spice. On the palate, it offers generous flavors of wild berry, bittersweet chocolate and earth tones. It is full bodied with a wonderful integration of the wood, tannin and acidity.

Winemaker Impressions:

As always, this wine is my blank canvas and a favorite. Its mature tannins, bright fruit flavors and good acidity allow for thorough integration and a food friendly wine.

Vineyards:

On the rolling slopes of a hillside vineyard, the 2008 vintage was nurtured in rhyolitic soil that is studded with igneous rock. All grapes are picked based on their integrity, taste, and texture, rather than brix to ensure optimal flavor.

Winemaking:

The grapes for this 2008 Blend were treated to a three day cold soak, followed by a natural warm-up at which point they were exposed to the native yeasts endemic to the vineyard. The juice was then pressed, warmed and put into the barrel to finish primary and secondary fermentation. Battonage was implemented for 13 months with a total fermentation in the barrel of 28 months.