2008 CABERNET SAUVIGNON – HUERHUERO

The fruit for our 2008 Cabernet Sauvignon was selected from our Huerhuero Vineyard, which is planted on the premium clones 6, 15 and 337. All the fruit was handpicked at night in small lots to ensure perfect quality and ripeness. It was then destemmed and gently crushed into temperature controlled stainless steel tanks. To preserve varietal character, 45% of the lot was left as whole berries, with pumpovers taking place regularly to enhance color and tannin extraction from the skins. After pressing, the wine was racked into barrels to complete malolactic fermentation and aging.

TASTING NOTES
Color: Garnet
Aroma: Red fruit, cherries and red currants with hints of oak and spice
Taste: A medium bodied, lively wine with delicate red fruit and a balanced finish

RECOMMENDATIONS
Serve at: 62° – 65° F
Enjoy now through 2017
Store in dark dry place at 55° – 65° F
Pairing suggestions: Flank steak, braised beef, hearty dishes or a pasta dish with mushrooms and caramelized onions

TECHNICAL NOTES
Harvest date: 10.02.08 – 10.10.08
Brix: 24.8
Vineyard: Huerhuero
Blend: Cabernet Sauvignon 80%, Petit Verdot 20%
Aging: 18 months in French oak barrels
Bottling date: 07.08.10
Release date: 05.20.11
Cases produced: 5,518
Alcohol: 14.5%
pH: 3.72
Total acidity: 6.3 g/L

Matthias Gubler, Winemaker
An elegant, well balanced Cabernet Sauvignon