



## CLARK-CLAUDON VINEYARDS

2008 was not a season to dance with Mother Nature, but rather a time to wrestle. Yet by year's end, where the challenges had been met, life-affirming exhaustion was felt by growers and winemakers alike while the young Cabernets were already displaying the power and lively exuberance of their vintage year.

### IN THE WINERY

The 2008 harvest produced five unique 100% Estate Cabernet lots. These were cold soaked and tank fermented separately and then barreled down in 65% new and 35% neutral French Oak for two years. A meticulous process of tasting, blending and culling coupled with a 50% frost loss in the vineyard led to a tiny production of exceptional Cabernet. The wine was then bottled and allowed to age for an additional year before release.

### WINE MAKER NOTES

Presenting a deep ruby color with hints of mashed strawberries on the rim the 2008 continues to impress with its beautiful black cherry and current nose balanced with touches of cedar box, tobacco leaf and subtle jasmine. In the mouth the wine enters softly as it meets fresh acidity, ripe well-integrated tannins and layers of blackberries, blueberries, a touch of raspberries and lingering fresh plums. These layers are joined by dark chocolate and sweet oak for a long indulgent finish.

### VINTAGE FACTS

Grape Source:	18 Acre, NV, Hillside, Estate, and Certified Sustainable/Green
Varietal Content:	100% Cabernet Sauvignon
Percent Alcohol:	14.4%
Aging:	2 years French Oak, 2 years Bottle
Winemaking Team:	Frederic Delivert & Jean Hoefliger
Vineyard Management:	Tom Clark & Josh Clark; Clark Vineyard Management
Production	500 Cases