

2008
WURTELE VINEYARD
CABERNET SAUVIGNON

TERRA
VALENTINE



Vintage Notes: The 2008 harvest season started with some challenges and ended smoothly, although in short supply. Spring started on time with some nice warm weather slowly coaxing the buds to break and all looked well. Suddenly, we had a cool spell and fear of frost arose twice in two weeks. Fortunately a majority of Spring Mountain was spared since the natural movement of air on our slopes limited frost formation on the vines, but some neighbors with small frost pockets did get affected. Things began to warm up and we had our traditional summer heat spikes, although fewer than previous years. The fall cooperated with nice warm sunny days, not too hot; and only a few sprinkles allowed full flavor development in the grapes before too much sugar accumulation. The flavors are full with great depth and both the acid and tannins definitely firm resulting in exceptional quality.

Vineyard Notes: The Wurtele Vineyard (pronounced wer-tul), planted in the early 1990's, is comprised of 35 acres planted to 100% clone 7 cabernet sauvignon, ranging in elevations from 450 feet to nearly 1,000 feet with 360 degrees of sun exposure and rocky, well-drained soils consisting primarily of volcanic and sedimentary.

Winemaking Notes: Our 2008 Wurtele Vineyard Cabernet Sauvignon was sourced from a section of the vineyard located on a north-facing slope at the highest elevations. The shallow, rocky soil produces grapes with a distinct intensity and structure. We began picking this section on September 30th, and finished on October 7th. The fruit was de-stemmed and sorted into tank with about 50% whole berries in tact. The must was chilled to 55 degrees and soaked for 3 days prior to fermentation. The gentle punch-downs began on day 4 and slowly extracted the color and flavor from the skins in the cap. The wine was left for an extended maceration on the skins for a total of 17 days of contact. The free-run wine was drained off and aged in 50% new French oak barrels for 22 months. The wine is 100% Cabernet Sauvignon was bottled with no fining or filtration.

Tasting Notes: Well structured balance with aromas of dark cocoa and espresso surrounding the nose. The rich, dark fruit tannins coat the pallet lingering with a chewy finish and small hints of kirsch cherry liquor.

Suggested Retail Price: \$65.00 750ml

Total Production 504 cases

Distribution: Limited

Winemaker: Sam Baxter



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