

2008
YVERDON 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 Yverdon Vineyard consists of 25 acres planted throughout the property which was originally planted back in the late 1960's as the Yverdon Winery. In 2001 we began replanting the original vineyard and in 2006 we expanded with additional acreage. The property is located at the highest elevations in the Spring Mountain District and experiences warm mornings due to being above the fog and cooler afternoon temperatures due to the elevation. The mixture of rootstocks and clones paired with the many micro-climates on the estate produce grapes that show of the elegance and intensity that can be achieved at the highest elevations in our district.

Winemaking Notes: We began picking the Yverdon Vineyard cabernet on September 25th and continued until October 16th. 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 26 days of contact. The free-run wine was drained off and aged in 40% new French oak barrels for 22 months. The wine is comprised of 95% Cabernet Sauvignon and 5% Merlot and was bottled with no fining or filtration.

Tasting Notes: winter mint, anise, black licorice, intertwined with cherries and dried figs. The bright dark fruit gives a red current on the mid-palate with a long lasting finish of sweet oak.

Suggested Retail Price: \$65.00 750ml **Total Production:** 661 cases **Distribution:** Limited

Winemaker: Sam Baxter



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