

2008 MERITAGE – SONOMA COUNTY



2007 Vintage

92 Points, "BEST BUY"
Wine & Spirits Magazine

87 Points, "ONE STAR"
*Connoisseurs' Guide
to California Wine*



HISTORY

Since the founding of our winery in 1972, we have advocated the artful blending of two or more Bordeaux varieties to achieve balance, finesse, and character in our red wines. In 1985, winery founder David Stare was the first vintner in California to produce a Meritage wine – the “Merit” of the vineyard coupled with the “heritage” of the vine. Meritage is, by definition, winemaker’s art and this wine represents that art form by using all five noble Bordeaux varieties to achieve depth and complexity.

GROWING SEASON

The 2008 vintage began with heavy rains in November and December. However, by February, Mother Nature had turned off the rain spigot. Several consecutive weeks of frost in March were followed by heavy winds in mid-April, with fires consuming the area in late June. And while, not the most ideal conditions, our winemaking team was able to manage and navigate this very tricky vintage.

WINEMAKER COMMENTS

This blend of the five noble Bordeaux varietals is deep, rich and concentrated. Initial aromas of blackberry, plum and black pepper arise from the glass. On the palate, the wine has wonderful texture and length. Cassis and plum mingle with the toasty oak nuances and vanilla characters creating a harmonious blend. The finish is long and sophisticated with the tannin structure playing a pivotal role in the wine’s balance and finesse.

RELEASE DATE	May 2011
BLEND	33% Cabernet Sauvignon, 30% Merlot, 17% Cabernet Franc, 14% Malbec, 6% Petit Verdot
APPELLATION	Sonoma County
HARVEST DATES	September 11 - October 1, 2008
ALCOHOL	14.7%
BRIX	24.7
FERMENTATION	Fermented 18 days, pumped over twice daily.
PH	3.78
TA	.54g/100mL
BARREL AGING	22 months in 50% French oak, 50% American oak, and 25% new oak
SOILS	Varies with a combination of benchland and hillside
VINE AGE	20 years on average
YIELDS	4-5 tons per acre
RESIDUAL SUGAR	Dry