

FREEMARK ABBEY

Est. 1886



NAPA VALLEY

2008 CABERNET SAUVIGNON

Napa Valley

DIRECTOR OF WINEMAKING— Ted Edwards

ASSISTANT WINEMAKER— Brian Kosi

WINE PROFILE

Medium dark ruby, this wine has aromas of sweet black cherry, blackberry and Santa Rosa plum. The oak is very well integrated with a light spice, clove, vanilla and toast. The depth in the nose has a complexity of dark chocolate and a hint of dried herbs. The entry is soft with dark fruit flavors and well resolved tannins. Velvety, floral, juicy and rich, this wine has great sex appeal.

PRIMARY VINEYARDS

Bosché Vineyard—Rutherford (40.4%) Located west of Highway 29, on the famed Rutherford Bench, Bosché Vineyard has very deep gravelly soils. A seasonal creek crosses the vineyard and causes the water table to be high in the spring, providing water and nutrients for new shoot growth. As veraison approaches, the water table drops, stressing the vines and intensifying the dark, velvety fruit flavors.

Stage Coach Vineyard—Atlas Peak (15.7%) This vineyard is located northeast of Napa in a new region that is yielding fantastic fruit. The Merlot grapes ripen very evenly, yielding great dark cherry depth.

Sycamore Vineyard—Rutherford (14.0%) Located about 1.2 miles south of the Bosché Vineyard, right up against the Mayacamas Range, this biodynamically farmed vineyard has a rich clay loam. Sycamore Vineyard provides berries that are very small, yielding intensely extracted, dark blackcurrant fruit and incredible depth of color and flavor.

Keyes and La Jota (8.7%) At roughly 1,850 feet in elevation, these estate vineyards sit adjacent to Las Posadas State Forest. The soil is predominantly volcanic and shallow, with low fertility, producing Merlot and Cabernet that express dark fruits like blackberry and currant.

Wood Ranch—Rutherford (6.6%)

Wood Ranch, in the heart of the Rutherford appellation, is located east of the Napa River. The soils are very black and riparian, the result of the river having shaped much of the soil structures. The fruit produces cherry and juniper berry flavors with a velvety softness.

GROWING SEASON NOTES

We had a very dry spring with an early bud break. A huge frost season for Napa Valley had some locations counting 22–24 days of wind machines and overhead sprinklers – the most in more than twenty years. As the season progressed we had some cooling and rain at bloom, a relatively cool summer, and delayed, irregular veraison, requiring careful crop thinning. In early September there was a hot spell that stimulated harvest.

STATISTICS					
COMPOSITION	AGING	ALCOHOL	PH	FERMENTATION	
80.9% Cabernet Sauvignon, 12.8% Merlot, 1.2% Cabernet Franc, 3.6% Petit Verdot, 1.5% Malbec	Barrels: 30% new French oak, 45% old French oak, 25% old American oak Cooperage: World Cooperage	14.5%	3.62	Stainless steel fermentors at 75–86° for 10–28 days skin contact	
		HARVEST DATES & SUGAR			
BOTTLING DATE	Aged in Barrels: 25.5 months	Various dates between 9/3–10/23, and 22.8°–26.3° Brix; the majority of the fruit was harvested in September		ACID	CASES PRODUCED
				0.63g/100ml	12,500 cases
AGE OF VINES & SOIL TYPE		LIFE SPAN IN PROPER CELLAR			
The vines range in age from 6–20 years. The soils of the valley floor vineyards are well-drained loam and clay loams, formed by alluvial deposits. The western mountain top soils are shallow and acidic with low fertility, while the eastern mountain top soils are more volcanic, with poor fertility and incredible minerality.		15–25 years (Stored undisturbed horizontally in a dark, cool place. Maintained at a constant temperature of 55°F.)			