

AVALON

CALIFORNIA

CABERNET SAUVIGNON

VINTAGE 2008



Composition: 81% Cabernet Sauvignon
19% Merlot

Appellation: 35% - Mendocino
25% - Santa Barbara
20% - Paso Robles
10% - Alexander Valley
5% - Lodi
5% - Other

Stats: Alc. 13.5%, ph 3.88, TA 5.4

Everyone loves a good challenge. Isn't that the time to prove to the world you've got the right stuff? In 2008 there were plenty of those for California winemakers. In a nutshell there was little rain, spring frosts and wind during bloom that all resulted in a smaller crop.

All of the weather in 2008 also resulted in smaller grapes. Now that's good news for winemakers. Smaller berries mean a greater juice to skin contact ratio and enhanced extraction of fruit flavors. Our 2008 shows richer flavors and complexity not found in vintages with bigger grapes.

Winemaker Alex Cose expanded his vineyard selections and concentrated primarily on coastal fruit from the length of California. Vineyards from Santa Barbara, Paso Robles, Monterey and Mendocino were selected and comprise over 80 percent of the blend.

Alex cold soaked the grapes in stainless steel fermenters for two days to help pull out additional color and fruit flavors. Yeast was then added and the wine fermented for approximately two weeks to reach dryness. The wine was gently pressed and then aged in French and American oak barrels for 18 months before bottling. Malolactic fermentation also occurred while in barrel.

On the nose our 2008 vintage shows aromatics of dark stone fruits including plum and cherry with oak notes of vanilla and coffee. The wine tastes of boysenberry jam and European dark chocolate with supple, silky tannins. Enjoy this fruit-forward Cabernet Sauvignon with your favorite entrees including burgers, steaks and grilled sausages or chicken. Or simply enjoy by the glass.

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